

THE NATIONAL PROVISIONER

JUNE 25, 1949

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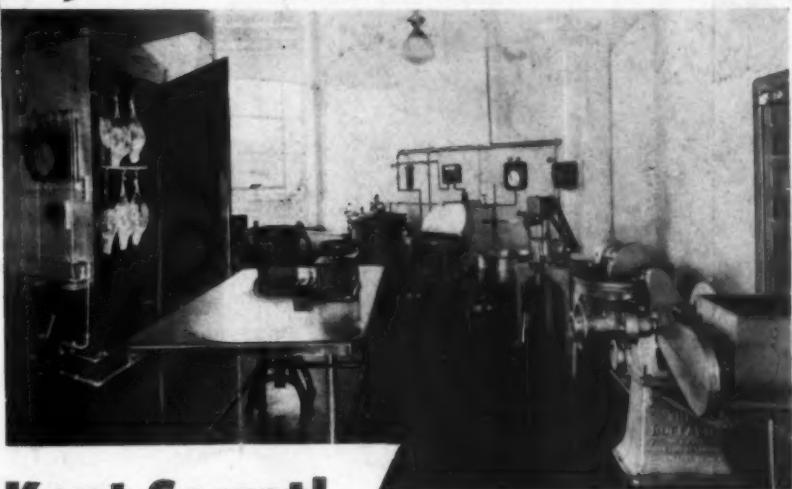
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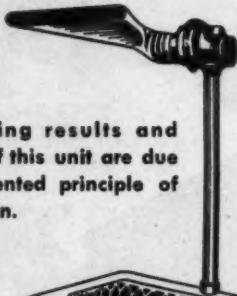
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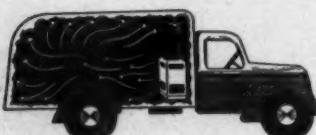


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THE NATIONAL PROVISIONER

Volume 120

JUNE 25, 1949

Number 26

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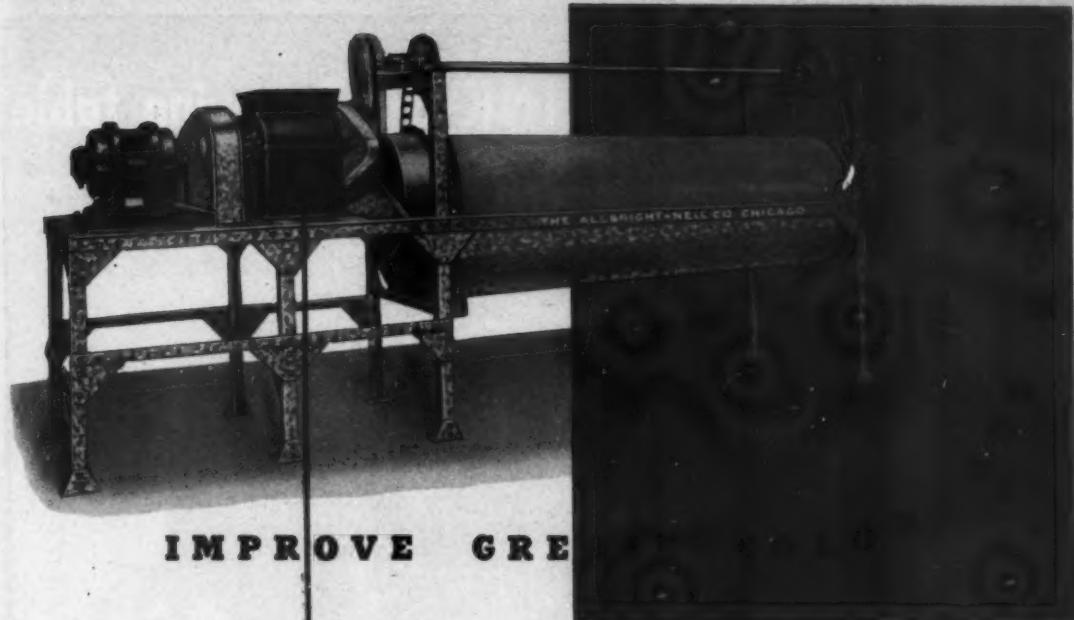
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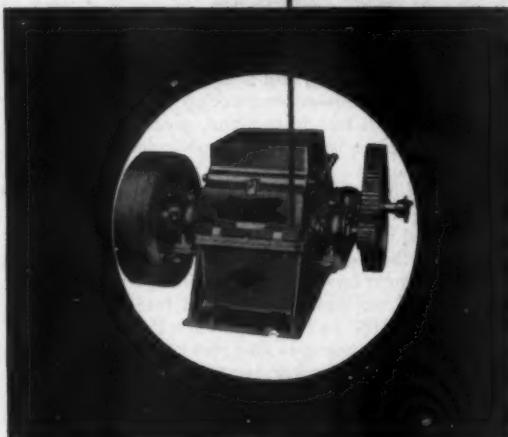


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Army Plans 3-Month Test on Boneless Beef to Study Point-of-Origin Weighing

A three-month test on Army-style frozen boneless beef will decide whether or not the weight of meat sold by packers to the Army is to be determined at the point of origin or at the point of destination as is now the case.

The Army plan to try point-of-origin weighing is as follows: The Army veterinary inspector and a packer representative will make a semi-final joint vendor-inspector weight determination just prior to shipment. Not less than 2 per cent or more than 5 per cent of the shipment will be sampled. All tare will be deducted at the time of weighing. The actual net weight of the load or lot determined, or the total marked net weight, whichever is the least, will be used by the vendor in invoicing.

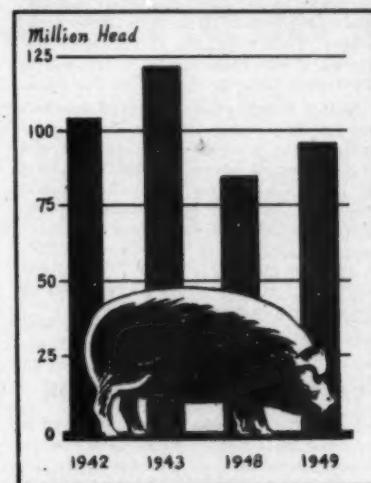
The shipment will also be weighed at destination but the origin weight will be considered final unless the check shows a gross deficiency in quantity. The Army defines gross deficiency in a three point breakdown: (1) A shortage found on check-weighing at destination amounting to more than 1 per cent of the actual net weight determined at origin, or the total marked net weight determined at origin, whichever is the least. (2) A difference in the marked net weight and actual net weight of any individual package or piece amounting to more than 5 per cent of that package or piece. (3) A difference in total marked net weight at origin and at destination amounting to more than 0.2 per cent of the total marked net weight at origin.

If a gross weight difference is found, the origin weight will be disallowed and the destination weight taken as final. Success of this test on frozen boneless beef may result in the Army buying all meat, meat products and poultry on a point of origin weight basis.

1949-50 Hog Slaughter and Pork Output to Rise With Big Gain in 1949 Pig Crop

PROBABILITY that the 1949 total pig crop will reach 96,000,000 head, the third largest on record, and that the resulting hog slaughter and pork production in 1949-50 will be the greatest in recent years, was seen in the report by the Bureau of Agricultural Economics this week that the 1949 spring pig crop totaled 59,040,000 head, an increase of 15 per cent over 1948, and that the fall crop may run around 37,000,000 head, or 9 per cent above last year.

The number of sows farrowing this spring was 15 per cent above 1948. The



1949 Pig Crop Compared With 1948 and Record War Years

number of pigs saved per litter was slightly higher than last year, and the second highest on record. Reports on

breeding intentions for the coming fall crop indicate a total of 5,832,000 sows to farrow, 13 per cent above the number farrowed last fall.

A combined 1949 spring and fall pig crop of 96,000,000 head would be 13 per cent above 1948 and 8 per cent above the 1938-47 average. The number of hogs six months old and over on farms and ranches June 1 was 3 per cent less than last year and 15 per cent below the 10-year average. The June 1 number is the smallest since 1938.

The number of pigs saved in the spring season of 1949 (December 1, 1948 to June 1, 1949) is estimated to be 59,040,000 head. This is 7,774,000 head or about 13 per cent larger than the spring crop last year. It is also 9 per cent larger than the 10-year average. The 1949 spring crop is the third largest on record, being exceeded only by the crops in the war years of 1942 and 1943. Compared with 1948 the spring crop is up in all regions by the following percentages: North Atlantic 11 per cent, East North Central 18 per cent, West North Central 17 per cent, South Atlantic 6 per cent, South Central 18 per cent and Western 5 per cent.

The number of sows farrowing in 1949 is estimated to be 9,148,000 head. This is 1,184,000 head, or 15 per cent larger than last year, and 4 per cent larger than the 10-year average. The 1949 spring farrowings are about 1 per cent, or 62,000 head, greater than farmers' reports last December indicated.

The number of pigs saved per litter at 6.45 pigs is slightly higher than last year and is the second highest on record. The average litter size last year was 6.44 pigs, while the record is 6.46 pigs per litter in the spring of 1946. Weather conditions over the United States were generally favorable during the peak farrowing months. However, the Corn Belt states show a slight reduction in the number of pigs saved per litter, while all other regions show substantial increases over last year. The severe January-February storms in the West Plains and Mountain states did not greatly affect the spring crop litter size, since those are months in which comparatively few pigs are born.

Compared with last year the monthly distribution of sows in the spring of 1949 shows a rather marked shift to earlier farrowing. May represented 17.5 per cent of the total spring farrowing compared with 19.4 per cent last year.

In April 34.1 per cent were farrowed—a reduction from 36.1 per cent in April a year ago. In March the propor-

(Continued on page 48.)

"Trial Run" on Hogs for Brannan Subsidy Plan Seen as Possible Despite Opposition

ALTHOUGH members of the Senate committee on agriculture were sharply critical of the proposed direct price support plan for hogs, and uneasy about its effect on beef prices when the program was discussed with them by Secretary of Agriculture Brannan at hearings last weekend, there is believed to be a strong possibility that the Secretary will get an opportunity to make a "trial run" with hogs.

Various livestock and feeder associations through their spokesmen opposed the plan at the Senate hearings and

statements in opposition have been filed by the National Independent Meat Packers Association and other groups in the meat industry and the U. S. Chamber of Commerce. Spokesmen for livestock interests described the program as impracticable, as disastrous when placed in operation on one kind of livestock without being applied to others, and pointed out that it would involve the task of checking and verifying millions of sales of hogs by farmers and would cost taxpayers between \$750,000,-

(Continued on page 48.)

Move to Halt Argentine Meat Purchases by Army

Following announcement by the Department of the Army that it had authorized the purchase of large quantities of meat from South America, Senator McCarran of Nevada declared that he will try to amend the law under which such buying is now permitted to require the Army to purchase commodities in this country, including beef, except where the Secretary of the Army determines that the article or commodity cannot be bought in the United States in sufficient quantities and at prevailing domestic prices.

Senator McCarran hopes to attach this requirement as an amendment to the Army appropriation bill now before the Senate committee on appropriations. His move has the support of the Western States Meat Packers Association and of legislators from the far western states.

In its announcement the Department of the Army said it had authorized the purchase of South American beef and other meat products in a contemplated total amount of \$4,382,000, at an estimated saving of \$3,837,000 over the cost of the same amount of meat purchased in the United States. Beef, liver and lamb to be purchased in Argentina and other South American countries will be used for feeding U. S. troops overseas.

The Department of State did not object to purchases being made off-shore in Argentina and also advised that purchases of this nature would facilitate liquidation of current dollar accounts and permit some increase in United States exports to Latin America.

The Army explained that whenever the price differential between foreign and domestic meat is materially in excess of 25 per cent in favor of foreign product, its policy provides that the foreign meat may be purchased for overseas consumption, provided that it is of satisfactory quality. Army policy is in accordance with a long standing policy established by the Treasury Department which sets approximately 25 per cent as the price differential which should be afforded to domestic producers under terms of the Buy American Act.

The overall differential in favor of the foreign meat which the Army contemplates purchasing is in excess of 46 1/2 per cent.

The purchases were planned after full consideration of the large domestic production of pork and after the Army had increased its consumption of pork. Any further increase, according to dietitians, would result in an unbalanced diet. The Army "entree" diet at present consists of 42 per cent beef, 40 per cent pork, and 18 per cent poultry, veal, lamb and fish.

During the past year, purchases of foreign meats by the Army came to less than 7 per cent of the total Army meat purchases. Foreign beef purchases dur-

ing the same period were 8 1/2 per cent of total Army beef purchased. This represented less than 2/10 of 1 per cent of the total United States beef slaughtered in that time. During this period Argentine beef costs ranged from 40 to 50 per cent less than costs of domestic beef of the same quality.

HOUSE BANKING COMMITTEE APPROVES CONTINUATION OF FATS-OILS IMPORT CONTROL

The House banking committee has approved legislation (HR 5156) extending import control authority over fats and oils and rice through January 1, 1951. The present authority expires June 30. The controls would not be used except where essential to acquisition or distribution of products in world short supply or unless essential to orderly liquidation of temporary surpluses of stocks owned by the government.

The bill was introduced into the House on June 15 by Representative Cooley, chairman of the House agriculture committee. Following the committee's approval, it was expected to be brought to the House floor by the end of the week.

Ralph Trigg, production and marketing administrator, told the House committee that without the fats and oils import control power this country stood to lose heavily on its price-support stocks of flaxseed and linseed oil because "we would be extending our price-support program in these commodities to take in the whole world." He promised that controls would be removed at the earliest possible time.

TAFT-HARTLEY LEGISLATION

Late this week the Senate rejected a proposal to let the government seize struck plants in national emergency labor disputes. This was the first test in the Senate's battle over a new labor law to replace the Taft-Hartley act, and resulted in a victory for those who want to keep the authority for court orders against critical strikes.

The Senate had previously adopted amendments which make it illegal for unions to refuse to bargain "in good faith"; guarantee "free speech" to employers; require both management and labor to file financial reports, and require both labor and management officials to file non-Communist oaths in order to be eligible to use the services of the National Labor Relations Board.

75c MINIMUM WAGE UNLIKELY

Administration-sponsored legislation to raise the minimum wage under the Fair Labor Standards Act from 40c to 75c an hour has met with opposition in the House labor committee and present indications are that nothing more than a minimum 65c an hour wage will clear the committee.

Bread Standards Hearings Recessed Till July 11; No Conclusion Is Indicated

The Food and Drug Administration has recessed the bread standards hearings in Washington until July 11 and has set up a tentative schedule that will end the hearings by mid-August.

Most of the testimony has been on the inclusion of emulsifying agents in bread and bakery products. Manufacturers of the tri-glyceride type or so-called chemical emulsifiers, in seeking to have their products approved, have attempted to show that they are not toxic and that they are not substituted for shortening in bread and other bakery products. Producers of animal and vegetable shortening have contended, on the other hand, that chemical emulsifiers are being used to replace shortening and that their lack of toxicity has not been proved.

Isaac Fogg, president of Atlas Powder Co., which manufactures Myrj-45 and other chemical emulsifiers for bread, stated recently that his company is fully confident that any objective, impartial studies made of their emulsifiers will confirm the findings of harmlessness and safety established by their researchers in a number of hospitals and medical colleges. The statement was issued after testimony by Dr. William J. Darby, representing the American Medical Association's food and nutrition council.

"Dr. Darby made it plain that the resolution on the subject previously adopted by the Council applied to the field of surface-active agents as a whole and not to specific products," Fogg said. "Apparently the AMA group's interest is in insuring thorough testing of all these materials, including the so-called 'mono-' and 'di-glycerides.'" Fogg also cited the testimony of Gerard Williams of the American Bakers Association, who urged that chemical emulsifiers, though they have a 'useful' function, be left out of the proposed standards until additional toxicological data is available.

FINANCIAL NOTES

Directors of Cudahy Packing Co. voted this week to withhold dividend payment on the common stock. Two quarterly payments of 15c have been made this year, and 60c was paid in 1948. E. A. Cudahy, board chairman, explained that although dollar sales for the first six months of the fiscal year are slightly above a year earlier, results in the meat divisions have not been satisfactory, due to the continuously declining market since last September. The regular quarterly dividend of \$1.12 1/2 was voted on the 4 1/2 per cent cumulative preferred stock.

E. Kahn's Sons Co. has declared a regular quarterly dividend of 25c per share on its common stock and 62c a share on its preferred, both payable July 1.



Grading Changes Suggested

By EARL H. BERKY

MEETINGS have been held recently by the beef committees from the American Meat Institute, National Independent Meat Packers Association and Western States Meat Packers Association in Chicago and Washington with representatives of the grading and standardization division, U. S. Department of Agriculture, to discuss a proposed revision in federal grading standards for commercial cattle.

The concensus of opinion for some time has been that the Commercial grade is a "catch-all" classification, including in it a sizable percentage of rejects from the Good grade, which display slight deficiencies in conformation, finish and/or quality.

The government and meat packing industry have recognized this situation for some time and also the fact that many good quality youthful cattle have been falling into this grade. Packers have expressed their views, pointing out they were being subjected to penalties in merchandising because of this situation. Wholesalers and retailers have indicated that the consuming public has not responded to the term "Commercial," and suggested that grading specifications be revised to include a new grade name more practical and acceptable, such as Medium, Economy or Standard.

To alleviate this situation, proposals have been submitted by representatives of the USDA and the industry beef committees, recommending that Commercial be separated into two distinct grades. The top grade of selected cattle would be designated by a new grade name, while the lower quality animals would retain the present Commercial.

In the proposed new grade would go those carcasses of low Good and high Commercial quality not over approximately three years old. Those beyond this age would be classified in the present grade. The determining factors for the proposed grade would require the carcasses to be young cattle, of relatively good conformation, finish and quality and moderately soft boned. The chine bone should retain some of its red composition, about comparable with Good cattle of the same age.

USDA officials have indicated that they would welcome suggestions for a name for the proposed new grade.

The foregoing recommendations have been reviewed by the various committees with some favor. The proposed specifications, if approved, would no doubt assist the industry in merchandising this type of cattle in a more profitable manner. In addition, there is a possibility if an attractive new grade name should be applied that sales might be stimulated through progressive advertising.

Industry representatives are inclined to believe the proposed changes would be a step in the right direction. However, it is also felt this step is not sufficient to stimulate more general use of government grading. Further opinions and recommendations have been submitted to the government by packer representatives which would improve the correlation between packer and government grading.

It was recommended that Prime be made a working grade. This would necessitate moving up the upper one-third each of Choice, Good and Commercial grades into the next higher grade. This procedure would tend to narrow the

Commercial grade and make it more practical. It was pointed out that such a development would not involve a change in specifications, but would indicate a change in interpretation. This is similar to other recommendations submitted to the government in recent years in the interest of expanding the service throughout the industry.

USDA officials have been somewhat reticent and cool with respect to the one-third grade lifting proposal.

Industry representatives have also urged the USDA to hasten publication and release of its book with colored photographs for its aid in defining and clarifying grading standards.

The grading of railstock is an important phase in merchandising beef. The meat industry has contributed much in establishing the present standards now recognized in beef grading.

Much of the difference between packer and government viewpoints revolves around borderline decisions. These have been discussed and somewhat criticized by the industry in view of the loss in values which often results.

It is a fact that the primal cuts from many cattle, which cattle are borderline rejects from a higher grade, qualify for the higher classification on regrading after they have been broken down.

As an example, one packer recently had a load of cattle federally graded which he felt sure would fall in the Choice classification. However, a sizable percentage of these cattle were rejected for Choice. These same cattle were later regraded when broken into cuts and the Choice grade was then found applicable. The industry feels that such borderline cases are not consistent with the purposes of the system or the welfare of producers, packers, retailers and consumers.

Consideration must always be given to the "human element" involved in the process of grading. Personal opinion is a strong factor in all grading, but consideration should be given to hair-line decisions which are costly to the industry.

Three factors get primary consideration in all grading: conformation, which involves the general contour of the animal; thickness of fat on the exterior, quality and distribution of fat, feathering over the ribs, and marbling throughout the carcass, and quality, as determined by the overall condition of the animal. This latter category in grading is the determining factor, taking in the conformation, color, distribution and type of fat, color and texture of meat,

(Continued on page 28.)



What This Country Needs Is MORE UNIMALS

THE big danger we all face today," said Dr. H. E. Babcock, prominent livestock farmer of Ithaca, N. Y., at the twenty-sixth annual meeting of the National Live Stock and Meat Board, "is that we may let the maladjustment between forage and cereal production, livestock population and the quality of the American diet become so acute that we will compromise our principles."

Babcock declared that Americans should not stand for the production of millions more bushels of wheat than they can consume, and piling it up with millions of bushels of corn and other grains in dead storage, while at the same time the foods they like best—milk, meat and eggs—remain scarce and high priced.

Explaining that for several years he had been campaigning for a strong animal agriculture, Dr. Babcock—a former chairman of the board of trustees of Cornell University—said that he wanted a symbol for animal agriculture—a symbol that could represent all the cows, beef cattle, hogs, sheep and poultry. The "unimal"—an imaginary animal—is such a yardstick for measuring our livestock, for it represents a standard unit of conversion of feed into milk, meat, eggs and poultry. The number of "unimals" in the country at any one time measures the overall strength of animal agriculture, regardless of whether one kind of livestock such as hogs, may be increasing, or another kind, such as sheep, decreasing.

The relationship, said Babcock, between a country's food producing livestock and its human population is ex-

tremely important to the welfare of that nation. The man—"unimal" relation is one of the most significant figures in the world's present-day economy.

Although the ratio between the numbers of meat and dairy animals and poultry, and human population, rose to a high point of 1.9 during the war, it has now slipped back to the low level of

1.4 which prevailed during the 1932-36 drought and depression period. In other words, our livestock population has not kept pace with the advance in human population.

Pointing out that we are now in a "hole," with vast surpluses of grain and relatively few livestock to utilize the feed, Babcock declared that there is no quick and easy way out since expansion in livestock numbers will take time. However, it is important to everyone—farmer and consumer alike—that the man—"unimal" ratio be improved. Government policies affecting long time production of grain and any other feed for livestock should be geared to this goal and in no case should policies be allowed to drift toward dead storage for grain coupled with subsidized and regimented agricultural production.

"Otherwise," said Babcock, "the nation is sure to slip in its dietary standards and in the health, energy and morale of its citizens.

"If all of the nearly 150,000,000 of us were sold on the kind of meals we need, and fortunately they are the kind of meals we like best, we would find the ways and means for buying such meals, and would automatically bring our animal numbers up to the point where they would use up our so-called forage and grain and just as automatically become a great food reserve. This reserve we could then use as we have traditionally used it, drawing on it in bad years and building it up in good times."

The New York man suggested a seven-point program as follows:

1. Teach the youth of America in school the importance of nutritious food.

(Continued on page 23.)



AGRICULTURALIST
ADDRESSES NLSMB

H. E. Babcock stressed the need for a strong animal agriculture at the Board's annual dinner in Chicago last week.

WORKING FOR MEAT

**Livestock growers and feeders.... Meat Packers....
Livestock marketing agencies.... Retail dealers....**

THE results which can be achieved through teamwork of all branches of the livestock and meat industry were demonstrated at the twenty-sixth annual meeting of the National Live Stock and Meat Board in Chicago last week. Perhaps the most important phase of the Board's work, as indicated by reports at the meeting and by the attitude of the directors and other industry representatives attending, is its achievement in the field of research.

Today, largely as a result of the dissemination of facts learned in research conducted by the Board during the past 23 years, there is widespread interest in meat and knowledge about its importance in the diet. At the time the Board began its research, almost nothing was known about meat and, in fact, there was doubt by many in the industry as to whether or not the research could be expected to yield practical or beneficial results. The Board pioneered in discovering such vital facts as the protein, mineral and vitamin content of meat and in getting this information to the consumer. Since 1924 the Board has sup-

ported 69 research projects at 24 leading schools and hospitals.

Tremendous progress has been made, R. C. Pollock, general manager, told the directors, "but we are more than ever aware of the opportunities which lie ahead in the field of education, research and promotion. The possibilities are unlimited. It is encouraging that everyone who hears of the work of the Board is wholeheartedly in favor of it and feels that it should be expanded. This was the unanimous opinion of industry representatives invited to attend our annual meeting this year in order to become more familiar with the Board's work."

Approximately 200 representatives of the industry from 32 states attended the meeting. The 22 directors of the board represent livestock growers and feeders, livestock marketing agencies, meat packers and meat retailers.

The directors elected F. G. Ketner, Columbus, O., chairman of the Board, succeeding Will J. Miller, Topeka, Kans. Ketner is the representative of the National Swine Growers Association. Jay

Taylor, Amarillo, Tex., who represents the Texas and Southwestern Cattle Raisers' Association, was elected vice chairman. Frank Richards, Chicago, representative of the National Society of Record Associations, was reelected treasurer. R. C. Pollock was reelected secretary and general manager.

Pollock revealed that projects which have been approved by the Board call for setting aside \$48,870 to be used for research on meat during the next fiscal year. As in the past, part of this will be fundamental or pure research which will yield nutrition facts about meat and lard and part will be applied nutrition or clinical research in which the findings of fundamental research are applied to human beings to determine their value in the diet.

Beginning this year the NLSMB will conduct research projects under the Research and Marketing Act of 1946, one for two years, one for three and one for four years. When the act was passed the Board, because of its experience in nutrition research, was able to outline studies and recommend institutions with



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facilities to conduct them. Of the ten projects which it proposed three have been approved to date, for a total appropriation of \$59,300, a part of which is included in the \$48,870 in next year's budget. The studies are: "The Amino Acid Requirements of Normal Infants and Small Children" which will be conducted at New York university; "The Fatty Acid Requirements of Normal Infants and Small Children," at the University of Texas, and "Methods of Cooking Most Suitable for Frozen Commercial and Good Grades of Beef" at Cornell university.

Several of the research projects currently being carried on by the Board were summarized in the annual report.

Amino Acid Studies

Dr. C. A. Elvehjem, who was honored by the Board for his valuable findings concerning meat (see page 14), continued his study at the University of Wisconsin on the amino acid content of meat. A year ago at the end of five years of study on the quantitative determination of the essential amino acids found in meat, figures were available for all ten but there was need to confirm some of these findings. A part of the study this year was checking the reliability of earlier methods used for determining essential amino acids. Additional results were obtained on non-essential amino acids. Since there is evidence that these may be of nutritional importance it is felt necessary to know the amount of each of them in meat.

Studies to determine the lysine (an amino acid) requirements of the infant are being carried on at New York university by Dr. Emmet Holt, jr. One of the first steps was to determine the suitability of corn and wheat proteins as the protein components of a lysine poor diet. The wheat gluten diet fractionally supplemented with L-lysine was used, as tests had shown that this source of protein was deficient in lysine. On the basis of the results obtained, it appears that the infant requires from 140-200 milligrams of L-lysine per kilo per day. Other phases of this project are still in progress.

In another study involving amino acid, Dr. Paul R. Cannon is experimenting at the University of Chicago on some of the factors influencing the utilization of protein and amino acids in protein synthesis. Results of experiments with rats suggest that both thiamine and riboflavin have considerable effect upon protein synthesis. Further study of the role of riboflavin deficiency in protein synthesis indicated that riboflavin deficiency may interfere with the fabrication of the more stable tissue proteins of muscle and hemoglobin while the more labile proteins of liver and serum can be easily made without adequate dietary riboflavin. However, evidence has recently been obtained suggesting that protein-containing portions of certain liver enzyme systems are not synthesized well in the absence of riboflavin. These findings suggest the possibility that the presence of riboflavin

Elvehjem and Kildee Honored by NLSMB

Dr. C. A. Elvehjem, dean of the graduate school and chairman of the department of biochemistry, University of Wisconsin, who made the outstanding discovery that meat is a rich source of the B vitamins and whose research with the National Live Stock and Meat Board has resulted in other valuable findings concerning meat, was honored at the organization's annual meeting. Thomas E. Wilson presented him with an award "in recognition of his contribution to the science of bio-chemistry and his leadership in the field of nutrition."

High tribute to Dr. Elvehjem as a research leader was given by Dr. Charles Friley, president, Iowa State College.

In addition to Dr. Elvehjem's research which resulted in finding the vitamin value of meat, he has determined the percentage of all B vitamins retained in meat during cooking. As a result of his studies, the amounts of each of 15 amino acids found in meat are now known. Another phase of his research has been determining the nutritive value of Telang and sawdust livers. He is continuing work with the B-12 vitamin and the amino acids of meat.

in many high quality proteins, including meats of various kinds, may play an important role in protein synthesis in the animal and in the usefulness of the meat as a high quality food.

The results of a preliminary study made by Dr. Ruth M. Leverton, University of Nebraska, who had previously conducted experiments for the Board on meat in the diet of infants, suggest the advisability of including some high quality protein such as meat or dairy products in every meal to insure optimum utilization of nitrogen and, thus, a high level of protein nutrition.

Dr. Arild E. Hansen continued the study of the role of essential fatty acids in the health of the skin at the University of Texas. Although data are not conclusive, results seem to confirm the previous chemical studies which showed a direct correlation between the condition of the skin and the degree of unsaturation of the fatty acids. The relative amounts of linoleic and arachidonic acids are greater in the blood serum and skin of the animals ingesting fresh lard or bacon fat than those on the other fats studied.

The facts learned in these research laboratories are presented to the public by the other departments of the board: public relations, information, home economics, meat merchandising, homemakers' service, visual education and nutri-

tion. Every channel except paid advertising is used to get the correct information on meat to those who should have it—homemakers, retailers, teachers, students, physicians, dentists, dietitians and consumers generally.

Homemakers are helped with their meat problems through lectures and demonstrations covering the selection, cooking and food value of meat. Retailers are reached through programs which emphasize the importance of efficient merchandising methods.

Educational Activities

Lectures and demonstrations on meat by members of the Board's staff supplement the courses on foods in schools and colleges.

The nation's press is supplied news and feature material regularly. A consultant and advisory service is maintained and authors, editors, publishers and others are given helpful information to use in textbooks, magazines and in other ways.

Believing that visual education is one of the most effective methods of telling the meat story, the Board stages colorful educational exhibits at world's fairs, livestock expositions and other events to teach lessons on meat identification, selection, cookery and food value. Permanent exhibits have been set up at the

(Continued on page 31.)



DEAN KILDEE



DR. ELVEHJEM

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"Helps make

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For 45 years, Stange has been creating outstanding seasonings for the proudest names in America's food industry. MORE WIENERS ARE SEASONED BY STANGE THAN ALL OTHER SEASONING MANUFACTURERS COMBINED.

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"SILENT PARTNERS IN FAMOUS FOODS"

Up and down the MEAT TRAIL

Personalities and Events of the Week

• H. L. Hinzman, general manager of the Kansas City, Kans. plant of the Cudahy Packing Co. since March 1946, has been transferred to the provision department of the company's general office at Chicago. Hinzman started with Cudahy in the bookkeeping department and was rapidly promoted to more responsible positions. He has been succeeded as manager at Kansas City by W. A. Loyd, formerly office manager there. Loyd started as an accounting clerk in the auditing division in 1925. Within three years he was successively, an auditor, assistant office manager and office manager. F. E. Gunther, formerly office manager at the Denver plant of Cudahy, has been transferred to Kansas City to succeed Loyd. J. P. Lappin, who was assistant office manager at Denver, has been appointed office manager.

• One of the features of the forthcoming national convention of the Institute of Food Technologists to be held in San Francisco next month will be the presentation of the Nicholas Appert medal award to Dr. R. C. Newton, vice president in charge of research of Swift & Company, Chicago. The medal, to be presented by the Chicago section of IFT, will recognize his work in the fields of fats and oils, animal proteins and meat processing.

• Col. E. N. Wentworth of Armour and Company will speak at the annual banquet of the National Barrow Show at Austin, Minn., September 15. Since the National Barrow Show began its annual series at Austin in 1946, there have been several speakers of national importance in the agricultural picture, including Harold Stassen, the former governor of Minnesota; Allan Kline, president of the American Farm Bureau Federation, and Clifford Hope, chairman of the committee on agriculture in the house in Congress. C. J. McCahan, Galesburg, Ill., president of the National Association of Swine Records, will be toastmaster at the banquet.

• On June 30 the Standard Packing Co. of Los Angeles, Cal., is terminating its operations in the meat packing business. The company was founded in 1912 by the late Thomas P. Breslin and since his death has been operated successfully on behalf of his two sons by George H. Lincoln, secretary and general manager.

• Official opening of the newly completed packing plant of R. L. Zeigler, Inc., Tuscaloosa, Ala., was held Sunday, June 19. The open house was from 1 to 6 o'clock.

• The Herman Falter Packing Co., Columbus, O., has been issued a building

AMI DIRECTORS INSPECT LIVESTOCK OPERATIONS



Following its regular quarterly meeting in Denver recently, the directors of the American Meat Institute toured the ranching, feeding and agricultural area north of Denver to learn more about the problems and practices of livestock producers and feeders.

Among the places visited were the Farr farms and feedlots in the Greeley area where large-scale feeding of cattle and lambs is carried on by Harry Farr and his son, W. D. Farr. The picture above shows, left to right: J. F. Krey, chairman of the board of the American Meat Institute; Russell Billings, president, T-Bone Club of Greeley; Wesley Hardenbergh, president, AMI, and W. D. Farr, who conducted the tour. The board members were guests at noon that day of the T-Bone Club of Greeley, which is composed of about 35 livestock feeders in the area.

In the afternoon visits were made to a number of other farms and feedlots in the locality, including that of Warren Monfort, one of the largest commercial feeders in the country. Under Monfort's guidance the directors inspected numerous groups of cattle on feed and heard explanations of the rations used and of other phases of the feeding operation. The picture below was taken at the Monfort feeding lot. Left to right, Earl M. Gibbs of Earl C. Gibbs, Inc., Cleveland, a director of the Institute; Mrs. Gibbs; Chester G. Newcomb, president, Cleveland Provision Co., Cleveland, a director of the Institute; George M. Lewis, director of the department of marketing of the American Meat Institute, and John Holmes, president, Swift & Company, and an Institute director.



permit for a \$20,000 plant addition.

• John J. Felin & Co., Inc., Philadelphia, is featured in an article entitled "Whether Pigs Have Wings . . ." in the current issue of *Reading Railroad Magazine*.

Purpose of the article in the railroad company's house organ is to stress the importance of good transportation facilities in producing the best quality of meat products. The lead of the story

Custom's

TIMELY TIPS

Pressed Boiled Ham

We agree with you that similar loaves have been made for many years in Berliner, New England Pressed Ham, etc. Try this once and be amazed at how much superior it is to Boiled Ham. It's profitable because the yield produced by using Custom Special Pressed Boiled Ham Cure will amaze you.

FORMULA: FRESHLEAN PORK —100 lbs. Must be clear of fat and heavy gristles. (Heavy stag or sow ham very good for this). Grind thru 1", $\frac{3}{4}$ " or $\frac{5}{8}$ " hole plate.

CURE—Using $3\frac{1}{4}$ lbs. **CUSTOM SPECIAL PRESSED BOILED HAM CURE** and 1 pt. **CUSTOM SMOKEHOUSE SAUCE**.

1. Mix the **CUSTOM SPECIAL PRESSED BOILED HAM CURE** and **SMOKEHOUSE SAUCE** evenly with the coarse ground pork. Pack tightly in keg or tierce and hold in curing cooler 3 days. (2 or 3 days longer if desired). Cover top of meat in keg or tierce with waxed or parchment paper. Hold down with small amount of common salt to prevent air contact.

2. **WHEN CURED**, remove covering carefully to keep salt from getting into meat. **REMIX MEAT WELL**. Continue as below.

PROCESSING: 1. **STUFF** or pack tightly in paper lined loaf or boiled ham molds, with pressure lids, and cook in water at temperature of 155 degrees F. approximately 25 minutes to the pound (a 5 pound loaf takes approximately 2 hours) to get internal temperature of 138 to 140 degrees F.

2. **WHEN COOKED**, chill in cold water. **REPRESS** mold lids and place upside down in cooler until meat is cooled — about 10 to 12 hours. Then remove from molds and wrap with waxed or parchment paper, or stuff into artificial loaf casing.

This Cure is unusually good for Berliner, New England Ham or other loaves where large pieces of meat are used. The Smokehouse Sauce can be used in many products where richness and smoky flavor is desired.

Formula available for B.A.I. Plants to comply with regulations. **WRITE TODAY**. Cure packed in 300 lb. barrels, Smokehouse Sauce 4x1 gals. to case and 30 gal. barrels.

Custom Food Products, Inc.

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explains that "whether pigs have wings" (courtesy Lewis Carroll) is of no importance but whether "pork has bloom" when it reaches the consumer is.

• **Suggs Jolly** has been appointed manager of Swift & Company at Ogden, Utah. He was formerly manager of the plant at Lake Charles and has been succeeded there by R. E. Cowan.

• **Sol Morton**, president, Meat Industry Suppliers, Chicago, has announced the appointment of Sam Di Francesca to his sales staff.

• The champion pen of lambs exhibited at the Junior Market Lamb Show at the Springfield, Ill. stockyards recently was purchased by Barney Constantino & Sons of Springfield for $37\frac{1}{2}$ per lb.

• **Crown Meat Products** has been established in Philadelphia by **George Levey** and **Joseph Gelade**.

• **John C. Milton** of the American Meat Institute spoke before the fiftieth anniversary convention of the Pennsylvania Grocers Association in Atlantic City recently.

• The Bexley Packing Co., Columbus, O., has leased the premises at 5000 E. Livingston ave. at Bexley, O. for five years from April 1, 1949.

• **Mrs. Blanche Burekhardt Shaw**, widow of the late John Maxwell Shaw, former president of Kingan & Co., Indianapolis, died recently.

• **Morris Feinstein** of the Brecht Corp., New York, was elected president of the Natural Casings Institute at the recent annual meeting in Atlantic City. He had served as secretary during the past year. Other new officers are: vice presi-

dent, **Wilbert D. Jones** of Jones & Gazzarian, Boston; secretary, **Paul Rosenfeld** of Sayer & Co., New York, and treasurer, **Andrew Terry**, Mongolia Importing Co., New York. There was a good attendance at the meeting this year. A dinner for members and their wives followed the business meeting.

• **T. J. Hickey**, formerly district manager of the McKeesport, Pa. district office of the Cudahy Packing Co., has been transferred to the Los Angeles plant as general manager, succeeding G. E. Robertson, who has resigned.

• **Kingan & Co.** purchased the grand champion lamb at the twentieth annual Hoosier junior market lamb show and sale at the Indianapolis stockyards recently. Kingan also purchased the winning pen of three lambs. Wilson & Co., Swift & Company and Stark, Wetzel & Co. also purchased some of the winners.

• Three Columbus, O., meat packing firms were involved in a two-alarm fire recently which was believed to have been of incendiary origin. The cattle pens of the three plants, Maier Brothers, J. Fred Schmidt Packing Co. and Brunner Baby Beef Co., adjoin and the fire was confined to the sheds and pens. Employees of all three firms told firemen they believed the fire was set by boys who play in and around the plants.

• **W. F. Timpane**, St. Joseph, Mo., a former salesman of Armour and Company who was retired in 1918 because of ill health, was the oldest of 14 retired employees the company honored recently at a luncheon in the new cafeteria in the St. Joseph plant. He observed his



RECORD-BREAKING CARGO OF SAUSAGE CASINGS

Six carloads of casings were recently delivered to Oppenheimer Casing Co. in Chicago by Federal Barge Lines. Shown inspecting the largest cargo of casings ever to come up the Illinois waterways, left to right, are, Sam Losin, traffic manager; Edward H. Oppenheimer, president; and Victor V. Tonon, inbound freight manager, all of Oppenheimer Casing Co., and Norman C. Horn, district manager of Federal Barge Lines. The Oppenheimer firm explains that this new venture in shipping is in keeping with its policy of supplying merchandise at **COST**: prices by taking full advantage of all low cost transportation facilities.

Ever See a Woman Shop with a **CAN OPENER?**

OF COURSE NOT!

Whoever heard of a housewife going through a market with a can opener, opening different cans to see if the contents meet with her approval? She doesn't have to. The brand on the label is her assurance of high quality. She sticks to her brand.

Don't offer your sliced bacon on approval in a visual package. Protect its quality and appearance in a closed Mullinix package and build up your brand.

The proof of the bacon is in the eating. If you make a good product, by all means protect it in a package designed for protection and convenience to the housewife. Your brand will become her assurance of high quality.

Ask the packer who uses Mullinix



mullinix

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ninety-sixth birthday on December 16. In excellent health and weighing more than 200 lbs., he is at present taking a trip through upper New York state.

• A \$65,000 permit has been granted to Leo Waxenberg for construction of the plant of the Cornhusker Packing Co. at Omaha, Neb. Waxenberg formerly operated the South Omaha Packing Co. there until 1947 when he sold it to Wilson & Co.

• J. R. Vaught, who has been with the Cudahy Packing Co. for many years, was recently made manager of the new Omaha-Atlantic plant sales division. Several other men have been transferred to this division, including E. E. Boyer,

formerly Boston district provision representative, and R. H. Meacom, formerly of the Clinton Market branch in Boston.

• W. Frank Burns, 83, who founded the Burns Sausage Co., Grand Rapids, Mich., died recently. He started in the meat business in Chicago at 12, and operated several butcher shops in Grand Rapids before founding the sausage firm.

• Members of the fertilizer trade attended the annual National Fertilizer Association convention at White Sulphur Springs, W. Va., recently, and the convention of the American Plant Food Council at Bretton Woods, N. H., last week.

Two Vice Presidents of Armour to Retire July 1

The retirement on July 1 of two vice presidents of Armour and Company, Louis E. McCauley, in charge of Armour's research and development laboratories, and Daniel M. Flick, in charge of the company's auxiliaries in which various by-products are manufactured, was announced this week.

Mr. McCauley began his career in the packing business in 1898 as a clerk in an Armour branch in St. Paul. He became an auditor after several years and in 1913 he was transferred to Buenos Aires, South America, to be secretary-treasurer of the new companies he helped organize there. While living in Buenos Aires he served a term as president of the American Club and he also became an officer of the American Society of the River Plate.

In 1925 he was brought back to the general office in Chicago as assistant treasurer and very shortly thereafter he became vice president and treasurer. Four years later he gave up the treasurership to take over executive supervision of the research laboratory, the pharmaceutical department, strings and casings departments and certain of the company's operations in the Cuban field. At one time or another Mr. McCauley has been in the accounting, the operation and the sales divisions and on the executive staff.

During the first World War he represented Armour in allocating South American meat shipments to Europe; in this country he supervised operations of fruit and vegetable canneries before a federal court consent decree separated such activities from meat packing operations. When Armour acquired interests in the Cuban sugar field (in settlement of debts for fertilizer) he took over supervision until they could be profitably liquidated, and he performed a similar service in liquidating extensive holdings in various fields not needed in the conduct of the meat business.

Mr. Flick, who has had 33 years with the company, began his career as an assistant superintendent in the soap manufacturing division. He became the general superintendent of the auxiliaries division ten years later and in 1939 he was named general manager of the division. He was elected a vice president of Armour in 1942.

FLASHES ON SUPPLIERS

PACKAGE MACHINERY CO.: Tom Miller, vice president, announces that William H. Keil of the Springfield, Mass. office has been transferred to the Chicago office, working with C. Robert Strehlau. Edward Buck has been added to the Springfield staff and will cover western New England and New York. Edward A. Wagner, formerly of the Chicago office, will establish an agency in Dallas, Tex., and will handle the company line in Texas, Oklahoma, Arkansas and western Louisiana.

Suggest Grading Changes

(Continued from page 13.)

and lastly age, which is determined by the condition of the chine bone. Youthful cattle should have a red chine bone of soft composition, with the cartilage buttons in evidence and pliable. Ossification of the chine bone develops with age and decisions on age are generally made on the basis of the advancement of this condition.

Both packer and government graders recognize these standards for grading. Years of practical experience are necessary to evaluate properly all of the technicalities of the various grades and peculiar characteristics incorporated in each individual carcass.

Uniformity in government grading has also been under discussion during the past few years. Representatives of both the meat industry and the government have debated this question at length but variations in interpretation and grading are still in evidence. Graders are influenced by seasonal supplies, which in most instances results in overgrading. Packers, moreover, sometimes use pressure methods which distract the grading representative and tend to lower the standards and prestige of the grading service.

The meat industry has expressed its concern for the best interests of government grading in its recent suggestions and recommendations. These proposals have merit and should be given due consideration. Government grading will be broadened and perpetuated if closer coordination and cooperation can be effected between representatives of government and the meat packing industry.

America Needs Meat

(Continued from page 14.)

2. Use modern selling techniques to alert adult Americans to the importance of good nutrition.

3. Hold foremost in American policy the necessity of maximum conversion of waste foods, forage and surplus grains into animal food products.

4. Keep foreign aid and foreign trade programs in line with a national policy that encourages animal agriculture.

5. Aid both producers and consumers by helping families maintain adequate diets of proper food during national emergencies.

6. Substitute the forward-looking idea of soil building for the defensive idea of soil conservation, recognizing the importance of animal manure.

7. Continually examine both private and public research in food and agriculture and focus more of it on producing and marketing more efficiently those goods which America likes best, and that are best for them—in brief the foods usually kept in the refrigerator.

"In no other way," Dr. Babcock said in conclusion, "can we attain the ideal of maximum farm production at a profitable level to farmers, and maximum nutrition at a reasonable cost."



ONE thing's for sure. Economic conditions call for reduction of lard production costs. But—not at the expense of lard quality!

If there's anything even more urgent, it's the need to upgrade—to meet and beat the sales competition offered by other, lavishly promoted cooking fats.

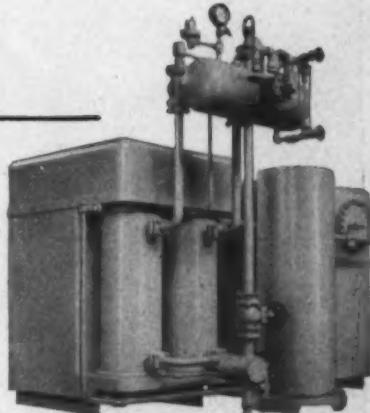
Impossible to do both? Not if you turn to VOTATOR Lard Processing Apparatus!

With this VOTATOR chilling and plasticizing unit, economy and quality are part of the same act.

Continuous, closed, controlled operation (based upon the food industry's most effective heat transfer mechanism) cuts costs to the bone. No other equipment does so much with so little use of floor space, refrigeration, man power.

This same continuous, closed, controlled operation assures the uniformly smooth, creamy texture, the good cooking and keeping qualities preferred by Mrs. America.

Take a tip from the packers who already operate VOTATOR apparatus. Write for case history proof of VOTATOR claims. The Girdler Corporation, Votator Division, Louisville 1, Ky.



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Improved Roller Process



NONFAT DRY MILK SOLIDS

Adds Appetite Appeal and Food Value

In luncheon meats it's the *taste that tells* . . . and SELLS! When you add LAND O'LAKES Improved Roller Process Nonfat Dry Milk Solids to your formulas, all of the good meat flavor is retained. Like meat, these milk solids are rich in protein and minerals. Thus nutrition as well as flavor is improved through the use of LAND O'LAKES Improved Roller Process Nonfat Dry Milk Solids.

Another advantage is its ability to blend completely and perfectly with spices and seasonings. This, too, steps up the quality of your luncheon meats, gives them the *taste that tells* . . . and SELLS!

CONTINUOUS SUPPLY OF ROLLER PROCESS NONFAT DRY MILK AVAILABLE EVERYWHERE—QUICKLY.

Immediate delivery through branches and brokers in
principal cities, or write LAND O'LAKES Cream-
eries, Inc., Minneapolis 13, Minn.



QUALITY *Plus* FOR Every USE

PLANT OPERATIONS

Ideas for Operating Men

Packer Experience With Backbone Marking

A BACKBONE marking saw is a great aid in minimizing miscut pork loins, makes it easier to step up killing volume and calls for a less critical degree of skill from the hog splitter.

How should the marking job be done, who can do it best and what results can be expected?

A recent increase in the hog killing capacity of the Reliable Packing Co., Chicago, which resulted in the adoption of backbone marking, provided an opportunity to answer some of these questions.

It was recognized that the splitting station would be a bottleneck when production was increased and that the addition of less skilled splitters would bring about an increase in the percentage of degraded loins. It was decided to try a B&D hog marking saw as an aid to the splitters and particularly as a help for less experienced operators.

In selecting a worker to use the saw the packer found that certain qualities are required for highest efficiency. First, the employee should be one who has demonstrated in butcher work that he has a cutting eye. As in the case of belly trimmers, there must be an ability to visualize the entire cut and to coordinate guidance of the saw with observation. While the guide bars on the saw and the backbone aid in correct marking, accuracy and judgment are necessary for speedy work.

The job can be done best by a worker of average or better than average height. At the Reliable plant a butcher of smaller stature was first given the marking saw, but while his performance was acceptable, it was not as good as that of taller men. Even for taller operators the working area has been elevated slightly to provide the sawyer with a good sight as the saw is brought down into the neck section.

Equally important in the sawyer is a good sense of balance. A certain amount of weight must be applied against the carcass through the saw as it is guided down the backbone. The operator must be able to shift his weight with the forward movement of the carcass on the conveyor. The guide bar of the conveyor provides all the bracing necessary for marking.

The marking saw can be set for various cutting depths. The plant's experience is that the saw should not cut into the bone marrow; if it does, an undesirable film is left on the bones of the loin. Performance is best if the blade is changed daily. More of a pressing action is required in handling heavy hogs which tends to dull the blade.

Best results are obtained in sawing when the operator makes his initial cut in the kidney region, works upward toward the hams and then brings the saw steadily back down to the neck bones. The kidney portion of the backbone is the deepest and straightest in relation to the shape of the carcass and permits an initial straight cut with the saw. Once the first cut has been made, it is easier to saw up or down in a straight line.

Saw miscuts do occur frequently, but the splitter can still correct the error and do his job properly if the marking cut is only marrow deep.

At the Reliable plant four butchers have performed the marking operation and there has been no difficulty in training any of them. While there has been some difference in their respective efficiencies it has not been attributable to the saw.

Based on its own experience, the Reliable plant believes that with backbone marking as a preliminary step, splitters can be trained more easily and with minimum product damage. In loins split without marking, miscutting is

generally done in the neck section as the carcass begins to move away from the operator and he hurries his work with heavier strokes and gets off center. With a marked backbone the splitter has a guide line for his final cleaver strokes with accuracy even though they are made hurriedly.

In the Reliable plant miscut loins averaged between 1.5 and 2 per cent before marking was adopted; with saw marking the figure has been reduced to 0.2 to 0.8 per cent. Even in the few cases where loins are poorly marked and are miscut beyond correction, the miscut does not have a rough, jagged appearance.

PREVENTS ROUND SOURING

How to keep heavy beef rounds from souring during hot weather is a problem universally encountered by packers. Coolers may be perfectly operated but still, souring occurs. Here's how one packer solves the problem with a marked degree of success. He employs dry ice.

Before a carcass enters the cooler, 2½ lbs. of dry ice is hung in the crotch. The ice is first wrapped in paper, then placed in a cheesecloth bag. A neck pin or similar device is used to fasten the bag in place. The extreme coldness of the dry ice acts as a booster to the cooler temperature and literally pulls down the internal heat of the beef round before it can sour. The ice usually disappears the morning following slaughter when the bag is removed. The crotch is adjudged the best position for the dry ice, being directly over the area where souring may occur.

Used in cattle weighing over 800 lbs., the cost of this method depends, of course, on the current price of dry ice in a given locality. The packer here mentioned spends about 25¢ a head for dry ice beef chilling. While this may appear steep, it's really inexpensive insurance against sour rounds which may result in large dollar losses, it was stated.

HEAT ON STORED FATS?

The question of whether rendered inedible fats in temporary storage in the meat plant should be kept fluid at all times through continuous application of heat was recently answered in the negative by an expert in the fats and oils field. He pointed out that the practice is bad because it results in a gradual deterioration in the color and acid content of the fat.

He did concede, however, that in case the material is being shifted from one tank to another at frequent intervals, it may be less undesirable to keep it warm than to heat and reheat it whenever movement is required. He noted that the packer can determine the most desirable procedure in connection with his own product by making several tests during storage under heat to find out whether the fat is actually deteriorating.



MARKING THE CLEAVER LINE

MOTOR TRANSPORT

of Meat Products

TRUCK DELIVERY AND SALES INNOVATIONS

SEVERAL truck delivery and sales innovations recently adopted by the Wilmington Provision Co. of Wilmington, Del., have helped to make some of the firm's operations work more smoothly, according to Abe Frost, traffic manager for the company.

One of the experiments in connection with truck handling is that of numbering locations along the loading platform. The firm's 15 trucks formerly were run into any open space along the platform. Then when the hand trucks of product were pushed onto the platform they had to be shifted from one end to the other to find the proper delivery vehicle. This created confusion and crowding at loading time.

"We therefore painted numbers on the rub rail of the platform," explains Frost, "so that each driver knows just where to back up. As provisions are checked out at different points, the hand trucks with product for a corresponding parked truck can be pushed to just the right place. This reduces the traffic that always existed here."

In addition, the company had gas and oil tanks installed near the platform. Trucks are gassed and oiled by a maintenance man before they are backed into their numbered locations.

A saw-tooth platform has been erected along the side of the main building. Trucks back into these cut out areas when they are filled with product and an electrical connection is made to

furnish refrigeration. Each of these saw-tooth areas is numbered so that the same truck is always parked in each.

After trucks are parked, the driver-salesmen make out provision requirement sheets for the next day. These sheets list all the products handled by the company and all the drivers have to do is fill in the weights.

The firm ships hogs to other localities via refrigerated trailer. The former practice was to lug the carcasses from the loading dock rail into the trailer and hang them on hooks. Rails have now been installed in the trucks and when a trailer is backed up to the loading platform a connecting section of rail is placed between the platform and the trailer. Hogs can be switched within the trailer to any of the rails in the vehicle. It is estimated that this arrangement has reduced loading time and labor by about one-half.

All driver-salesmen's sales records are checked weekly. A minimum sales average of 10,000 lbs. of product a week has been set for all, regardless of the combination of provisions sold.

"If any driver-salesman falls below this weekly weight average," Frost says, "we immediately place our foreman on that truck to see just why he has dropped. Sometimes driver-salesmen become lax and don't push certain items and at other times have incurred the ill-will of some customers. Our foreman's job is to find out why the drop

has occurred and to recommend suggestions for improvement."

At the end of every week, the driver-salesman's activities are recorded on a Peddlers Sales & Commission Report. This report has four columns headed: products-weight-money-weight a year ago. These are filled in and the comparisons checked. From these, Frost can obtain a quick picture of each employee's sales activities.

LIVESTOCK MARKETING STUDY

The study of how marketing services, facilities and methods of handling livestock at public stockyards may be modernized is in its second year as a Research and Marketing Act project. Modernization will benefit producers and others in the livestock industry. Most terminal yards were built when producers shipped by rail, and although many livestock shipments are now by truck, old facilities often are used with minor modifications.

The work, directed by Livestock Branch of the Production and Marketing Administration, is centered in stockyards at South St. Paul, Milwaukee, Indianapolis, Cincinnati, Louisville, Ky., and Fargo, N. D. During the last year studies were made at the six yards, and preliminary conclusions and recommendations were discussed with the stockyards' management. At all yards recommendations resulted in improvement in type and arrangement of facilities, and in general operations. Among lines of work scheduled for attention this year are development of records which will speed up handling of livestock; preparation of standard plans for facilities such as gates, water troughs and mangers; layouts for more efficient scale sorting pens, and development of standards for length and grade of livestock runs for unloading areas, viaduct approaches and other structures needed in moving livestock from one level to another.

PACKAGING CONFERENCE

Cost reductions in packaging, packing and shipping will be the theme of the second annual Western Packaging Exposition, August 9-12 at San Francisco's Civic Auditorium. One morning will be devoted to a panel discussion on how new materials and methods have stimulated packaging progress. Subjects for other talks are "Inventory Control Through Packaging Machinery," "Loading & Sealing Shipping Containers" and "Consumer Package Preferences."

Admission to all conference sessions is by registration without charge.

ROUTE NO.	DATE.
PEDDLERS SALES & COMMISSION REPORT	
Products	Weight
Fresh Meats	
Beef - Veal - Lamb	
S. P. & Smo. Meat	
Lard	
Misc. Products	
House Sales	
Sausage	
Scrapple	
Boiled & Baked Hams	
House Sales	
Totals	
Expenses	Commission
Commission	Fresh Meat
Auto Expenses	Sales (1%)
Supervision	Manufacture
Ferry	Product Sales (2%)
	Total Commission
Tonnage This Year	Cost Per Cwt.
	Tonnage Last Year
	Cost Per Cwt.

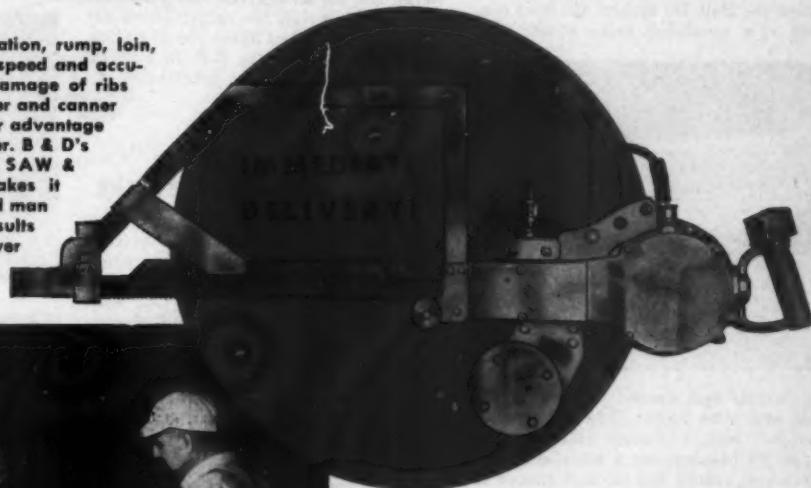
**Split RUMPS, LOINS, RIBS, and CHUCKS with
Speed and Accuracy . . . AT LESS COST!**

with

**B & D COMBINATION RUMPBONE
SAW & CARCASS SPLITTER**

In a single mechanical operation, rump, loin, rib and chuck are split with speed and accuracy. Cleaver loss due to damage of ribs and chucks is avoided. Cutter and canner carcasses bone out to greater advantage and the yield of cuts is higher. B & D's Combination RUMPBONE SAW & CARCASS SPLITTER now makes it possible for even an unskilled man to achieve better, cleaner results than a highly skilled cleaver splitter man.

Avoid costly losses by using nothing but the best—the packer-approved B & D machines.



NOW . . . an unskilled man can split an entire carcass perfectly!

The Combination RUMPBONE SAW & CARCASS SPLITTER is but one of a complete line of B & D packer-approved electrical cost-cutting machines. Every item in the comprehensive B & D line is in daily use throughout the country . . . proving daily that there is no substitute for **BEST & DONOVAN** equipment! Write today for more detailed information on this and other B & D machines, and watch for our future ads announcing the newest in B & D electrical cost cutting machines for the meat packing industry.

Built-in fan enables motor to withstand short overload without overheating. Speed, 1,725 R.P.M. Saw blade is 32 1/4" long with 4 points per inch. No. 15 gauge. Saw speed, 1,725 S.P.M. Saw frame, 11" x 24". Total length, 54". Weight (with alternating current motor) 125 lbs.

Also manufacturers of Dehorning Saw . . . Ham Marking Saw

Hog Back Bone Marker and Carcass Splitter . . . Pork Scribe Saw . . . Beef Scribe Saw . . . Beef Primal Cut Saw.

INVEST IN THE BEST



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NEW EQUIPMENT *and Supplies*

FLAKE-TYPE ICE MAKER

A machine that manufactures dry, free flowing flake-type ice, paper thin or as thick as operations demand, is produced by Buildice Co., Inc., Chicago. Called the Belt Ice Maker, the unit consists of a revolving brine cooler with



the flexible belt spaced outside of the shell and tube cooler. The machine is equipped with a rubber ribbed roller driven by pressure on a stainless steel belt which cracks the ice and causes it to peel off.

Existing brine, ammonia or freon systems may be used with the machine or a separate condenser installed. Compact and neat, the small $\frac{1}{2}$ -ton unit requires

only 24 by 48 in. of floor space, and a 10-ton unit will take 46 by 82 in. of floor area. Because of its uniformity, no matter what thickness is being produced, there is no need continually to weigh the ice as a given size container will always weigh the same. There are no rough, ragged or harsh pieces to clog or cake the machine or dull the cutters. Maintenance costs are practically nil, the maker states.

WRAP-AROUND BAND SEALER

A new device to speed up the heat sealing of wrap-around bands on consumer-sized sausage and sausage products in artificial casings is announced by Great Lakes Stamp & Mfg. Co., Chicago. The sealer, called the R. S. 6, consists of a stainless steel base with a lipped front edge for bench mounting, a stainless steel heating unit mounted at back of the base and an aluminum sealing roller against which the wrap-around band is sealed. Made of aluminum, the front face of the heating unit transfers heat to the roller, which is attached by two aluminum forks. A three-way switch provides low heat for standby service when the unit is not immediately in use, medium heat for regular operation and high heat for fast sealing

or for sealing under unusual conditions.

In operation, the girl places the band around the product and touches the lapped edge to the roller. This tucks the band in place. Then, keeping the band



in contact with the roller, she twists the product with her fingers, sealing the entire band securely. Recipe folders or other promotional material can be placed under the band prior to sealing and held firmly in place when the seal is made.

The maker states that this sealer speeds up the banding operation considerably, pointing out that the operator is allowed free use of both hands in placing band and completing the seal. The unit is customarily furnished with three-conductor cord, one conductor grounded, for 110- and 220-volt operation.

NEW TRUCK TRANSPORT REFRIGERATION SYSTEM

The Trailmobile Co., Cincinnati, is currently marketing a new transport refrigeration system for trailers and truck bodies. Called Pola-trol, this new system assures uniform temperature distribution throughout the cargo area, and absolute control of temperatures from 10 degs. below zero to 60 degs. above, the manufacturer claims. The Pola-trol system is non-mechanical and uses dry-ice as the primary refrigerant. The dry-ice is placed in a bunker (see "A" in photo) in the nose of the unit to cool a secondary liquid refrigerant which flows through cooling plates (B) extending the full length of the body. Guard plates (C) afford protection from shifting cargo.

The desired inside temperature is maintained by thermostatically controlled pumps which speed the flow of the liquid refrigerant when required. The pumps are operated from the tractor electrical system when on the road, and when parked may be operated from any 110 volt A.C. outlet. As an added safety-factor against load spoilage, the liquid refrigerant is so sensitive to heat that the system will operate by thermo-syphon to keep the cargo safely cooled. Other advantages claimed by Trailmobile are low maintenance upkeep of the non-mechanical system and larger payloads due to its light weight.



NEW LARD ANTIOXIDANT

Sustane, a new antioxidant to keep edible fats and oils from becoming rancid, is said to be an unusually potent, high purity grade of butyl-hydroxyanisole. Lard will remain in good condition for a year or more when protected by Sustane, it is claimed.

Being very soluble in oils, Sustane is easy to apply. It may be added to lard or other fat either in crystal form or in solution and will dissolve immediately, so that it is only necessary to see that it is thoroughly mixed with the fat. The product possesses the remarkable property of carrying through the baking process and protecting finished baked goods against rancidity. Most lards can be made storage stable at a cost of less than 1/20c per lb. with Sustane, it is said. The antioxidant does not impart any detectable color, odor, or flavor to fats or oils.

The concentration of Sustane needed to make lard storage stable and give adequate carry through into baked goods is approximately 0.01 per cent or 1 lb. to 10,000 lbs. of lard. Where carry through is not required many lards can be given adequate storage



Welcome the man who presents this card. He's ready and anxious to help you increase consumer good will by protecting your product against the hazards of shipping—and to help you increase sales through better packaging.

GAYLORD CONTAINER CORPORATION
General Offices: SAINT LOUIS

life with as little as 0.0025 per cent.

When Sustane is used in lard its effectiveness should be checked by the active oxygen method or use of the Schaal oven. The antioxidant is furnished in two forms, as a crystalline solid and in solution with propylene glycol with propyl gallate and citric acid. It is manufactured by Universal Oil Products Co., Chicago.

NEW CONVEYOR BELT

A new type of conveyor belt, molded with a corrugated surface said to raise light goods in cartons or heavy material in bags up inclines of 30 to 40 degs., is made by Russell Manufacturing Co., Middletown, Conn.

The new belt, tradenamed Ruff Ridge, consists of a solid woven carcass, impregnated with a neoprene solvent cement. This carcass is then coated on the upper side with a layer of a neoprene natural rubber blend. Cured against a special mold, the top surface of the belt is given its corrugations, approximately $\frac{1}{16}$ in. deep on $\frac{1}{16}$ in. centers.

The result is a belt with the chemical and moisture resistance of neoprene and the high physical properties of natural rubber. Its abrasion resistance is claimed to be comparable to that of a good quality tire tread. Made in 250 ft. rolls, the belt is available in several thicknesses and in standard widths up to 24 in.

CHILI AGITATOR

The agitator used in this steam jacketed aluminum kettle, the R.W. No. 163, made by R. W. Tohtz & Co., St. Louis, is powered by a totally enclosed hori-



zontal geared head motor (standard is 3 phase, 220 volts) mounted on a length of hot dipped galvanized channel 10 in. wide. Through this channel the agitator shaft and motor are connected by a metal sleeve coupling which is automatically locked in place by a metal

drop latch. When the latch is lifted, the sleeve can be raised and the agitator easily removed for cleaning.

The agitator has two stationary cross arms and an outside rotary arm fitted to the contour of the kettle, which is attached to the shaft by two connecting braces. Arms and braces are made of 3/16 by 2 in. stainless steel material, as are all parts of the agitator which come in contact with the food product. The rotary arm travels approximately 13 1/2 R.P.M. but can be furnished to go faster by using a more powerful motor. This agitator keeps the contents of the kettle in constant motion, prevents scorching or sticking to the sides, and is said to insure a perfectly uniform mix.

NEW CLEANING FLUID

Holly Molding Devices, Inc., Chicago, has developed a fluid specifically designed to comply with meat industry regulations and requirements. It is used for the cleaning and protection of Hollymatic grinders, slicers or other food processing equipment.

The fluid is said to cut animal fats readily and make cleaning of equipment an easy process. A thin film left on the parts will prevent corrosion, the maker states. This film need not be cleaned off before the machine is used, as the fluid will not flavor or discolor the foods processed, it is claimed. Holly Fluid is sold in quart containers equipped with a dispenser for easy application to food processing equipment.

**"I look my best
in Form-Best"**

FORM-BEST STOCKINETTES
(Reg. U. S. Patent Off.)

Your quality meats keep that "quality look" in FORM-BEST STOCKINETTES.

FORM-BEST are stronger and more elastic!
FORM-BEST form meats better . . . plumper!
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UTILITY LADDER

A new portable ladder of wide utility has been announced by the Professional Mfg. Co., Chicago. The ladder's side rails are curved at the top to hold the ladder out from the supporting surface, thus providing greater freedom of action. The curved ends can also be rested on top of any object or hooked over places where other ladders might not be used.

Rubber pads on the top and bottom of the outwardly flared rails are said to grip solidly on flat, curved or irregular surfaces. Made of lightweight tubular steel, the ladder is welded at all joints and finished in lacquer. It stands six ft. high, weighs only 12 lbs.

"ROUGHENED" GLOVE

Made with roughened fingers and palms to permit a "sandpaper" grip on slippery objects and still retain full finger sensitivity, a new industrial rubber glove is announced by The B. F. Goodrich Co., Akron, Ohio. The glove, 11 in. long, is made in sizes 7 1/2 to 11, in russet. The glove is of special value wherever objects immersed in certain liquids must be handled quickly and efficiently.

NLSMB Annual Meeting

(Continued from page 17.)

Smithsonian Institution in Washington, D. C., and at the Museum of Science and Industry in Chicago.

The Board's two motion pictures on meat and its filmstrips depicting the right ways to cook meat are in national distribution and are seen by millions of people annually.

The first complete televising of a cooking school was made by the NLSMB during the last fiscal year, over station WSB-TV, Atlanta, Ga. The *Atlanta Journal*, which sponsored the cooking school, purchased time for three complete sessions so that it was brought to the 6,800 television set owners in addition to the 12,000 women at the school. This same cooking school will be televised when presented next year.

Television Firsts

The Board's meat cutting demonstrations have also been presented several times over television, including those for the 1948 International Live Stock Exposition and the "R.F.D. America" program.

Because of their adaptability to television, the Board's motion pictures, "Meat and Romance" and "The Way to a Man's Heart" have been used by 21 television stations and are scheduled to be shown in a number of others. The filmstrips on cooking by dry heat and by moist heat are also being offered television stations.

Meat judging contests and meat identification contests for youth groups are sponsored to stimulate increased interest in the study of meat. Meat poster and essay contests are conducted for high school and college students on a national scale. A textbook on meat prepared by the Board is used in thousands of classrooms, and a nutrition teaching program for grade school children is providing lessons in better eating habits.

Executives of the Board feel that one of its most important achievements has been helping to develop among professional persons—doctors, dentists, dietitians, nurses—a new conception of the essential place of meat in the diet. Their efforts toward this goal have been based on the belief that because doctors receive very little training in the field of nutrition, it is necessary for the meat industry to discover the good qualities of meat and bring the information to the attention of those in the medical field.

A far-reaching service of the Board is the distribution of its manuals, recipe books, textbooks, charts, photographic features, handbooks, etc., to schools and colleges, homemakers, professional people, restaurateurs, etc.

In outlining the many continuing activities of the Board in the fields of meat education and promotion, it was pointed out that they not only have benefited the entire industry but have also contributed to a healthier nation.

For the second time this year a two-day Reciprocal Meat Conference was

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Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.



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HAM
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Pre-Seasoning
3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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ROLL-BRAND BEEF for Perfect Identification

Any brand design, any trademark or grade mark can be easily and rapidly branded on beef with a Great Lakes Beef Brander to give your product extra sales appeal and brand identification. Used by leading packers everywhere because there are real sales-building advantages in branded beef.



Great Lakes Beef Branders make a neat, clean, handsome identifying strip that increases beef demand.



No. 200 non-electric Beef Brander has hand engraved interchangeable roller dies, self-inking reservoir cylinder, extra sturdy construction. With short handle cost only \$47.50 complete with roller; extra engraved rollers (any design) \$27 each. Extension handle for high rail branding \$2. Use with Great Lakes Quick-Dry Violet or NuBrown Ink. Order today!

GREAT LAKES
STAMP & MFG. CO.
2500 IRVING PARK ROAD • CHICAGO 18, ILL.

held in connection with the annual meeting. Meat instructors from approximately 30 colleges attended and studied specific problems in the meat field and exchanged ideas relating to their work. Three outstanding meat packers were speakers at a dinner program during the conference. G. B. Thorne, vice president, Wilson & Co., in charge of livestock, spoke on "Opportunities in the Packing Industry for College Graduates Who Have Majored in Animal Husbandry"; Dr. Victor Conquest, vice president, Armour and Company in charge of research, on "Trends in the Development of Pharmaceuticals and Their Importance to the Livestock and Meat Industry," and Dr. R. C. Newton, vice president in charge of research, Swift & Company, on "Correlation of Meat Research in the Meat Packing Industry and Agricultural Experiment Stations."



NLSMB HONORS DEAN KILDEE

Will J. Miller (right), chairman of the NLSMB, presenting Dean H. H. Kildee of Iowa State college with a carving set. The Board paid tribute to the Dean for his long and outstanding service in the field of education.

CMI Promotion of Canned Products to Be Expanded

The Can Manufacturers Institute has announced that its merchandising and editorial promotion service to customers of can manufacturers will be expanded under the direction of a newly formed marketing bureau which will develop and coordinate the individual and collective promotional activities of customers and continue its program of consumer education in favor of tin cans. Field staff representatives of the Institute in the East, Mid West and West Coast will be available for meetings with state canners' groups and commodity groups.

One of the consumer editorial promotions undertaken by the CMI was canned sauerkraut and frankfurters. It tied in with promotion of the American Meat Institute and the National Meat Canners Association. A similar tie-in promotion is underway for canned meat products, which the CMI will promote in June. In addition to the consumer campaign, the Institute has prepared a broadside calling attention to National Canned Meat Week, July 18-23, which has been distributed to some 3,000 wholesale grocers and chain store operators.

WHEN YOU BUY . . .

INSIST UPON THE ORIGINAL



A PRODUCT OF

THE CLEVELAND COTTON PRODUCTS CO.

CLEVELAND, OHIO

CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

Federally Inspected Meat Production

Declines for Third Consecutive Week

MEAT production under federal inspection for the week ended June 18 totaled 271,000,000 lbs., the U. S. Department of Agriculture has announced. Slaughter of all species was down from the week ending June 11 with production 8 per cent below the 293,000,000 lbs. produced in that week and 15 per cent below the 318,000,000 lbs. in the corresponding week a year ago.

Cattle slaughter of 244,000 head was

of inspected veal for the three weeks under comparison was 14,500,000, 14,700,000 and 17,900,000 lbs., respectively.

Hog slaughter of 843,000 head for the week ended June 18 was 5 per cent below the 887,000 in the week of June 11 and 17 per cent below the 1,016,000 for the same week in 1948. Production of pork for the three weeks was 120,000,000 lbs., 129,000,000 and 152,000,000 lbs., respectively. Lard production was 31,800,000 lbs., 28,700,000 lbs. and 42,

AMI PROVISION STOCKS

Packers reported to the American Meat Institute that total pork meat inventories on June 18, 1949 were 35 per cent below the 1939-41 average for the comparable date. The 361,900,000 lbs. held in storage at mid-June was 11 per cent under stocks of 406,400,000 lbs. three weeks earlier, and 25 per cent, or 120,400,000 lbs., below 482,300,000 lbs. held on June 19, 1948. The three-year average was 558,000,000 lbs., or 196,100,000 lbs. larger than the current inventory.

Holdings of lard and rendered pork fat were likewise substantially below the average. During the first half of June, 23,100,000 lbs. moved out of storage, reducing holdings from 145,700,000 lbs. three weeks earlier to 122,600,000 lbs. on June 18. A year earlier holdings were 31 per cent larger at 178,800,000 lbs., while the average of 192,100,000 lbs. was 36 per cent greater than June 18, 1949 holdings.

Provision stocks as of June 18, 1949, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows June 18 stocks as percentages of the holdings three weeks earlier, last year and the 1939-41 average for the comparable date.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION*

Week ended June 18, 1949—with comparisons

Week Ended	Beef		Veal		Pork		Lamb and mutton		Total meat	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.
	1,000	mill. lb.	1,000	mill. lb.	1,000	mill. lb.	1,000	mill. lb.	1,000	mill. lb.
June 18, 1949	244	128.1	125	14.5	843	120.5	196	8.2	271.8	
June 11, 1949	266	140.2	134	14.7	887	129.5	214	9.0	203.4	
June 19, 1948	280	135.1	152	17.9	1,016	152.1	321	15.2	318.8	

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total
									mill.	lbs.
June 11, 1949	563	525	206	116	258	143	90	42	14.7	31.8
June 4, 1949	965	527	197	110	254	146	90	42	12.7	29.7
June 19, 1948	927	482	214	118	273	150	88	41	15.2	42.0

*1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

8 per cent under the 266,000 in the previous week and 13 per cent below the 280,000 for the corresponding week last year. Beef production was 128,000,000 lbs., compared with 140,000,000 lbs. the week before and 135,000,000 lbs. a year ago.

Calf slaughter was 125,000 head, compared with 134,000 in the week ended June 11 and 152,000 last year. Output

800,000 lbs. in the three weeks, respectively.

Sheep and lamb slaughter was 196,000 head, compared with 214,000 head for the week before and 321,000 last year. Production of inspected lamb and mutton in the three weeks amounted to 8,200,000 lbs. for the week of June 18, 9,000,000 lbs. for the previous week and 13,200,000 lbs. for the week in 1948.

MINUS CUTTING MARGINS INCREASE ON THREE WEIGHTS

(Chicago costs and credits, first three days of week.)

Average hog costs at Chicago advanced slightly this week while realizations were about the same or a little smaller than in the corresponding period last week. As a result, the minus cutting margins on the three weights of hogs tested were somewhat greater.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

180-220 lbs.—

220-240 lbs.—

240-270 lbs.—

	Value			Value			Value			
	Pct.	Price	per cwt.	live	per cwt.	fin.	live	per cwt.	per cwt.	
	wt.	lb.	wt.	lb.	wt.	lb.	wt.	lb.	fin.	
Skinned hams	.12.6	49.1	\$ 8.18	8.89	12.6	49.1	\$ 8.10	8.05	\$ 12.9	49.0
Picnics	5.6	34.2	1.91	2.67	5.5	33.3	1.85	2.56	5.3	31.6
Boston butts	4.2	38.1	1.60	2.32	4.1	37.8	1.58	2.16	4.1	31.8
Loins (blade in)	10.1	46.5	4.70	6.78	9.5	42.9	4.10	5.83	9.6	40.9
Bellies, S. P.	11.0	30.3	3.94	4.87	9.5	28.0	2.86	4.05	9.0	26.3
Bellies, D. S.	—	—	—	—	2.1	21.0	.44	.08	8.6	21.0
Fat backs	—	—	—	—	3.2	9.0	.29	.41	4.6	9.0
Plates and jowls	2.0	12.9	.37	.55	3.0	12.9	.39	.54	3.4	12.9
Raw leaf	2.8	9.5	.22	.31	2.2	9.5	.21	.29	2.2	9.5
P. S. lard, rend. wt. 13.9	16.0	1.52	2.10	2.13	12.3	10.9	1.35	1.80	10.4	10.9
Spareribs	1.6	39.4	.63	.91	1.6	35.8	.57	.82	1.6	25.5
Feet, tajis, neckbones	3.3	19.1	.68	.90	3.1	19.1	.59	.80	2.9	19.1
Regular trimmings	2.0	11.8	.23	.38	2.0	11.3	.23	.32	2.0	11.3
Offal & miscel.	—	—	.60	.85	—	—	.60	.85	—	.84
Total Yield & Value	69.3	—	\$21.03	\$31.55	71.0	—	\$21.26	\$29.96	\$11.5	—

Per cwt.	Per cwt.	Per cwt.	Per cwt.	Per cwt.	Per cwt.
alive	alive	alive	alive	alive	alive
Condemnation loss	.11	Per cwt.	.11	Per cwt.	.10
Handling and overhead	1.10	fin.	.06	fin.	.06
TOTAL COST PER CWT.	\$22.50	—	\$22.25	—	\$21.68
TOTAL VALUE	21.93	—	21.26	—	\$20.32
Cutting margin	—	—	—	—	27.24
Margin last week	—	—	—	—	2.21
	—	.74	—	1.03	—

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended June 18:

Week	Previous week	Cor. wk.
June 18	—	1948
Cured meats, pounds	17,783,000	21,766,000
Fresh meats, pounds	35,877,000	43,605,000
Lard, pounds	7,457,000	9,462,000
		2,995,000

More Meat Processed in Inspected Plants Last Month than in Any May Since 1944

THE total volume of meats and meat food products prepared and processed under federal inspection in May was 1,098,590,000 lbs., the U. S. Department of Agriculture has announced. This amount exceeded May 1948 production by 184,546,000 lbs., April 1949 output by 38,118,000 lbs., and was the largest amount processed during May since 1944 when 1,430,015,000 lbs. was reported for the month. Production of practically all meat items during May

vancing from 102,480,000 lbs. to 116,101,000 lbs. In May 1948, the 95,071,000 lbs. of sausage produced was 21,030,000 lbs. under the current figure. The cumulative production for 1949 was 48,674,000 lbs. larger than that of 1948.

As is usually the case at this time of year, canning operations slowed down somewhat in May, with the month's production of 106,454,000 lbs. being 4,274,000 lbs. under that of April. In May a year earlier, 92,358,000 lbs. of meats

sizes. The 24,860,113 lbs. canned in the 3-lb. or larger sizes compared with 25,679,270 lbs. in April, and the 41,082,622 lbs. placed in under 3-lb. packages compared with 42,509,639 lbs. in April.

The output of loaf items totaled 15,986,000 lbs. in May, which was an increase over the 13,142,000 lbs. prepared a month ago, and was also above the 14,368,000 lbs. produced in May 1948.

The decrease in the amount of bacon sliced registered in April was reversed in May, with the volume of bacon sliced in May being 4,215,000 lbs. larger than in April and 12,734,000 lbs. above the output in May a year ago. The cumulative total for 1949 was 276,671,000 lbs. compared with 214,384,000 lbs. in 1948.

Although lard and rendered pork fat

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—MAY 1949, WITH COMPARISONS

	1949	1948	1948	January—May
Meat placed in cure—				
Beef	9,430,000	5,410,000	45,830,000	36,286,000
Pork	262,483,000	232,104,000	1,354,051,000	1,167,556,000
Smoked and/or dried—				
Beef	4,754,000	3,996,000	22,481,000	22,886,000
Pork	168,487,000	149,561,000	821,284,000	712,758,000
Sausage—				
Fresh (finished)	18,504,000	15,315,000	102,714,000	91,052,000
Smoked and/or cooked	87,791,000	73,627,000	376,091,000	350,542,000
To be dried or semi-dried	9,806,000	6,129,000	46,545,000	35,082,000
Total sausage	116,101,000	95,071,000	325,350,000	476,676,000
Loaf, head cheese, chili con carne, jellied products, etc.	15,986,000	14,368,000	60,374,000	71,035,000
Cooked meat—				
Beef	2,895,000	1,455,000	12,114,000	9,652,000
Pork	52,847,000	40,859,000	237,617,000	210,659,000
Canned meat and meat food products—				
Beef	4,080,000	3,171,000	36,501,000	42,979,000
Pork	33,388,000	20,004,000	204,537,000	184,081,000
Sausage	4,785,000	3,369,000	30,586,000	31,782,000
Soup	42,763,000	47,064,000	193,465,000	229,919,000
All other	21,488,000	18,750,000	147,201,000	146,161,000
Total	106,454,000	92,358,000	612,293,000	634,922,000
Bacon (sliced)	50,021,000	46,287,000	276,671,000	214,384,000
Lard—				
Rendered	128,845,000	117,411,000	762,735,000	657,702,000
Refined	119,477,000	82,647,000	607,874,000	467,286,000
Rendered pork fat—				
Rendered	7,625,000	4,929,000	40,033,000	30,692,000
Refined	4,377,000	2,492,000	25,364,000	15,783,000
Oleo stock—	7,490,000	2,878,000	37,304,000	24,422,000
Edible tallow—	7,124,000	3,596,000	38,043,000	25,828,000
Compound containing animal fat—	16,581,000	14,399,000	79,533,000	87,916,000
Oleomargarine containing animal fat	2,27,000	4,227,000	11,867,000	4,310,000
Miscellaneous	7,004,000	4,227,000	42,282,000	30,872,000
Total	1,098,590,000	914,044,000	5,622,037,000	4,501,304,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

was in larger volume than a month earlier, with the output of fresh sausage and canned meat items being the only exceptions. The five-month cumulative total of 5,622,037,000 lbs. for 1949 was above that for the period in 1948.

Sausage production in May climbed 13,621,000 lbs. above April output, ad-

were canned, or 14,096,000 lbs. less than the current amount. The 1949 cumulative total was 22,629,000 lbs. below the January—May 1948 total.

The decline in canned meat production was evident in the amount of meat placed in the slicing and institutional sized packages as well as in consumer

output in May was above production a year earlier, rendered lard output of 128,845,000 lbs. and refined rendered pork fat production of 4,377,000 lbs. in May were below the figure recorded for April. The volume of lard refined and pork fat rendered in May, however, was slightly larger than that of the previous month.

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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices)

June 22, 1949

per lb.

Native steers—	
Choice, 600/800	.42 @42%
Good, 500/700	.42 @42%
Good, 700/900	.40 1/2 @41 1/2
Commercial, 500/700	.39 @40
Utility, 400/up	.37 @39
Commercial cows, 500/800	.33 1/2 @34
Can. & Cut. cows, north,	
350/up	.30 1/2
Bologna bulls, north,	
600/up	.34 1/2

STEER BEEF CUTS

500/700 Lb. Carcasses

(l.c.l. prices)

Chains:	
Hinds & ribs	.54 @57
Hindquarters	.51 @53
Rounds	.48 @50
Loins, trimmed	.72 @74
Loins & ribs (sets)	.65 @67
Shoulders	
Forequarters	.34 @35
Backs	.37 @39
Chucks, square cut	.35 @40
Ribs	.52 @54
Briskets	.32 @34
Steer:	
Hinds & ribs	.49 1/2 @51 1/2
Hindquarters	.49 @51
Rounds	.48 @50
Loins, trimmed	.68 @70
Loins & ribs (sets)	.60 @63
Sirloins	
Forequarters	.33 @34
Backs	.38 @38
Chucks, square cut	.38 @40
Ribs	.45 @48
Briskets	.32 @34
Navels	.14 @18
Plates	.23 @25
Bind shanks	.24
Fore shanks	.20 @31
Steer tenderloins, 5/7 lbs.	
Cow tenderloins, 5/up	.94 @96

BEEF PRODUCTS

(l.c.l. prices)

Tongues, selected, 3/up,	
fresh or froz.	.33 @34
Tongues, house run,	
fresh or froz.	.26 @28
Brains	
Hearts	.23 @24
Livers, selected	.58 @59
Livers, regular	.53 @54
Tripe, scalded	.63 @64
Tripe, cooked	.83 @ 9
Kidneys	.21
Lips, scalded	.83
Lips, unscalded	.7
Lungs	.63
Meats	.63
Udders	.43

CALF & VEAL—HIDE OFF

Carcass

(l.c.l. prices)

Choice, 80/130	.40 @41
Choice, 130/170	.38 @39
Good, 80/130	.38 @40
Good, 130/170	.38 @38
Commercial, 80/130	.37 @38
Commercial, 130/170	.34 @37
Utility, all weights	.31 @33

CARCASS LAMBS

(l.c.l. prices)

Choice, 40/50	.52 @54
Good, 40/50	.51 @52
Commercial, all weights	.45 @47

CARCASS MUTTON

(l.c.l. prices)

Good, 70/down	.21 @22
Commercial, 70/down	.20 @21
Utility, all weights	.19 @20

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	.56 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	.60 1/2
Hams, skinned, 16/18 lbs., wrapped	.56
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	.60
Bacon, fat trimm'd, brisket off, 8/10 lbs., wrapped	.47 1/2
Bacon, fancy, square cut seedless, 12/14 lbs., wrapped	.45 1/2
Bacon, sliced, cartons, No. 1	.54

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	.50 @51
Pork loins, regular, under 12 lbs.	.48 @49 1/2
Pork loins, boned	.55 @59
Shoulders, skinned, bone in, under 16 lbs.	.37 1/2 @38
Picnics, 4/8 lbs.	.34 1/2 @34 1/2
Boston butts, 4/8 lbs.	.39 1/2 @40 1/2
Boneless butts, c.t. 3/5	.48 @49
Tenderloins	.70 @71
Neck bones	.15 @15 1/2
Livers	.15 @15 1/2
Kidneys	.11 1/2 @11 1/2
Brain	.20 1/2 @21
Ears	.83 @83
Snouts, lean in	0 @ 9 1/2
Feet, front	.61 @ 61 1/2

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	.36 @37
Veal breads, under 6 oz.	.58 @57
6 to 12 oz.	.58 @57
12 oz. up	.58 @57
Calf tongues	.25 @26
Lamb fries	.18 @18
Ox tails, under 1/2 lb.	.10 @10
Over 1/2 lb.	.10 @10

SAUSAGE MATERIALS—FRESH

(l.c.l. prices)

Pork trim., reg. 50%	.19 1/2 @21
Pork trim., spec.	
85% lean	.40 @41
Pork trim., ex. 95% lean	.50 @51
Pork cheek meat, trnd.	.34
Pork tongues	.18 1/2 @19 1/2
Bulb meat, boneless	.35 @35 1/2
Bulb meat, boned	.39 @39 1/2
Bulb meat, c.t. 1/2	.39 @39 1/2
Cow chuck, boned	.43 1/2 @44 1/2
Beef trimmings	.34 @35 1/2
Beef cheek & head meat, trnd.	.34 @35
Shank meat	.45 @45 1/2
Veal trimmings, bon'ds	.44 @45 1/2

SAUSAGE CASINGS

(F. O. B. Chicago)

(L.C.L. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 in.	
1 1/2 in., 180 pack	.40 @47
Domestic rounds, over 1 1/2 in., 140 pack	@60
Export rounds, wide, over 1 1/2 in.	@85
Export rounds, medium, 1 1/2 to 1 1/4 in.	@60
Export rounds, narrow, 1 1/2 in., under .90	.90 @1.00
No. 1 weasands, 24 in. up	.12 @1.24
No. 1 weasands, 22 in. up	.11 @1.11
No. 2 weasands	.06
Middles, sewing, 1 1/2 in.	.15 @1.25
Middles, select, wide, 2 1/2 in.	.15 @1.25
Middles, select, extra, 2 1/2 in.	.14 @1.45
Middle, select, extra, 3 1/2 in. & up	.19 1/2 @2.00
Beef bungs, export No. 1	.18 @1.18
Beef bungs, domestic	.08
Dried or salted bladders, per piece:	
12-15 in. wide, fat.	.17 @1.18
10-12 in. wide, fat.	.10 @1.10
8-10 in. wide, fat.	.06 @.7
Pork casings:	
Extra narrow, 29 mm. & dn.	.18 @1.10
Narrow, medium, 29 mm. & dn.	.25 @2.00
Medium, 32 @35 mm.	.01.75
Spec. medium, 35 @38 mm. 1.30 @1.35	
Wide, 38 @42 mm.	.01.25
Export bungs, 24 in. cut	.20 @20
Large prime bungs, 3 in. cut	.19 @20
Medium prime bungs, 36 in. cut	.12 @14
Small prime bungs	.11 1/2 @12
Middles, per set, cap off	.40 @40

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings	.41 @42
Pork sausage, bulk	.37 @39
Frankfurters, sheep casings	.45 @50
Frankfurters, hog casings	.46
Bologna	.39 @41
Artificial casings	.40 @44
Spicy frankfurters	.40 @46
New Eng. lunch special	.50 @52
Minced luncheon meat, ch.	.47 @51
Tongue and blood	.39 @40
Blood sausage	
Sausage	
Polish sausage, fresh	.38 @40
Polish sausage, smoked	.45 @52



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50-lb. drum, per lb. 34c
100-lb. drum, per lb. 33c
300-lb. barrel, per lb. 32c

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SUPPLY COMPANY
NORTH KANSAS CITY, MO.

DRY SAUSAGE

(i.e.l. prices)

Corvelet, ch. hog bungs...	83	85	Ground
Thuringer	40	52	Whole for Saus.
Farmer	40	52	1/23 1/2 @ 27 1/2
Holsteiner	69	70	Cominos seed
B. C. Salami	78	78	Mustard ad. fcy.
B. C. Salami, new con.	48	48	Yel. American
Genos style salami, ch.	78	86	Marjoram, Chilean
Pepperoni	70	70	Oregano
Mortadella, new condition	48	48	Cinnamon, Morocco,
Cappicola (cooked)	72	72	Natural No. 1
Italian style hams	74	74	Marjoram, French
			Sage Dalmatian
			No. 1
			1/22 @ 30 @ 35

CURING MATERIALS

Cwt.

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	8.80	(Basis Chgo., orig. bbls., bags, bales)
Saltpetre, n. ton, f.o.b. N. Y.	10	Whole
Dbl. refined gran.	11.00	Ground
Small crystal	14.40	
Medium crystal	15.40	
Pure rid. gran. nitrate of soda	5.25	
Pure rid. powdered nitrate of soda	unquoted	
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	Per ton	
Granulated	\$19.52	
Medium	25.82	
Rock, bulk, 40 ton cars, Detroit	10.74	
Sugar		
Raw, 96 basis, f.o.b. New Orleans	5.85	
Standard gran., f.o.b. refiners (2%)	7.85 @ 8.00	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.00	
Dextrose, per cwt. in paper bags, Chicago	7.03	

SPICES

Allspice, prime	29	Ground
Resifted	31	
Chili powder	37	
Chili pepper	36 @ 39	
Cloves, Zanzibar	34	
Ginger, Jam., unbl.	44	
Ginger, African	39	
Cochin	48	
Mace, fcy. Banda East Indies	1.22	
West Indies	1.17	
Mustard, flour, fcy.	30	
No. 1	26	
West India Nutmeg	52	
Paprika, Spanish	48 @ 64	
Pepper, Cayenne	25	
Red No. 1	30	
Pepper, Packers	1.06 @ 1.40	
Pepper, black	1.06 @ 1.22	
Pepper, white	1.05 @ 1.75	
Pepper, Black	1.16 @ 1.22	
Malabar	1.16 @ 1.22	
Black Lampung	1.16 @ 1.22	

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles June 21 San Francisco June 21 No. Portland June 21

FRESH BEEF: (Carcass)

STEER:

Good:			
400-500 lbs.	8	\$45.00 @ 46.00	\$44.00 @ 45.00
500-600 lbs.	43.00 @ 44.00	44.00 @ 45.00	43.50 @ 44.00
Commercial:			
400-600 lbs.	40.00 @ 42.00	42.00 @ 44.00	39.00 @ 43.00
Utility:			
400-600 lbs.	35.00 @ 37.00	36.00 @ 40.00	35.00 @ 38.00

COW:

Commercial, all wts.	34.00 @ 35.00	34.00 @ 37.00	36.00 @ 37.00
Cutter, all wts.	30.00 @ 31.00	31.00 @ 33.00	28.00 @ 29.00

FRESH VEAL AND CALF: (Skin-Off)

(Skin-On) (Skin-Off)

CHOICE:

80-130 lbs.	42.00 @ 43.00
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GOOD:

80-130 lbs.	38.00 @ 44.00	41.00 @ 43.00
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FRESH LAMB & MUTTON: (Carcass)

SPRING LAMB:

Choice:			
40-50 lbs.	56.00 @ 58.00	54.00 @ 56.00	53.00 @ 54.00
50-60 lbs.	56.00 @ 58.00	52.00 @ 54.00	52.00 @ 53.00

GOOD:

40-50 lbs.	56.00 @ 58.00	54.00 @ 56.00	53.00 @ 54.00
50-60 lbs.	56.00 @ 58.00	52.00 @ 54.00	52.00 @ 53.00
Commercial, all wts.	54.00 @ 56.00	48.00 @ 52.00	49.00 @ 50.00
Utility, all wts.	52.00 @ 53.00	42.00 @ 48.00	45.00 @ 47.00

MUTTON (EWE):

Good, 75 lbs. dn.	20.00 @ 24.00	18.00 @ 20.00	21.00 @ 23.00
Commercial, 75 lbs. dn.	22.00 @ 24.00	18.00 @ 18.00	18.00 @ 19.00

FRESH PORK CARCASSES: (Packer Style)

(Shipper Style) (Shipper Style)

80-120 lbs.	34.00 @ 36.00	34.00 @ 36.00	31.00 @ 32.00
120-137 lbs.	35.00 @ 34.00	32.00 @ 34.00	31.00 @ 32.00

FRESH PORK CUTS NO. 1:

LOINS:

8-10 lbs.	55.00 @ 57.00	58.00 @ 62.00	52.00 @ 55.00
10-12 lbs.	55.00 @ 57.00	56.00 @ 60.00	52.00 @ 55.00
12-16 lbs.	54.00 @ 56.00	54.00 @ 56.00	50.00 @ 53.00

PICNICS:

4-8 lbs.	35.00 @ 37.00
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PORK CUTS NO. 1:

HAM, Skinned:

12-16 lbs.	55.00 @ 59.00	58.00 @ 62.00	56.00 @ 61.00
16-20 lbs.	55.00 @ 58.00	56.00 @ 58.00	56.00 @ 58.00

BACON, "Dry Cure" No. 1:

6-8 lbs.	42.00 @ 46.00	52.00 @ 55.00	53.00 @ 54.00
8-10 lbs.	40.00 @ 45.00	48.00 @ 53.00	48.00 @ 52.00
10-12 lbs.	40.00 @ 45.00	48.00 @ 52.00	48.00 @ 52.00

LARD, Refined:

Tierces	14.50 @ 15.50	15.00 @ 16.00
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50 lb. cartons & cans	14.50 @ 15.50	17.00 @ 18.00	15.50 @ 17.00
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1 lb. cartons	15.50 @ 16.50
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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS		PICNICS	
F.O.B. CHICAGO OR		Fresh or Frozen	S.P.
CHICAGO BASIS		4- 6	35
THURSDAY, JUNE 23, 1949		4- 8 Range	34
REGULAR HAMS		6- 8	35 1/2 @ 34
Fresh or Frozen	S.P.	8-10	28 1/2
8-10	47 1/2 n	10-12	27
10-12	47 1/2 n	12-14	24 1/2
12-14	47 1/2 n	12-14	24 1/2
14-16	47 1/2 n	12-14, No. 2's	24 1/2
		Inc.	...
		8-up, No. 2's	24 1/2
		Inc.	...

BOILING HAMS		BELLIES	
Fresh or Frozen	S.P.	Fresh or Frozen	Cured
16-18	47 1/2 n	6- 8	31
18-20	46 1/2 n	8-10	31
20-22	44 1/2 n	12-14	30 1/2
		12-14	29 1/2
		14-16	28 1/2
		16-18	25 1/2 @ 25 1/2
		18-20	24 1/2
			26

SKINNED HAMS		D.S. BELLIES	
Fresh or Frozen	S.P.		Clear
10-12	50	50n	18-20
12-14	50	50n	20-25
14-16	50	50n	25-30
16-18	49 1/2 @ 50	49 1/2 n	25-30
18-20	48 1/2 @ 49 1/2	48 1/2 n	20-35
20-22	47	47n	25-40
22-24	44	44n	35-40
24-26	37 1/2	37 1/2 n	40-50
25-30	31 1/2	31 1/2 n	15 1/2 @ 16
25-up, No. 2's	29		
inc.			

OTHER D.S. MEATS

Fresh or Frozen	Cured	D.S. BELLIES
Regular plates 14n	14n	12-14
Clear plates	9 1/2 n	10
Square jowls	15 1/2 @ 15 1/2	10
Jowl butts	13 1/2 @ 13 1/2	10
	18	20-25
		10
		12 1/2

LARD FUTURES PRICES

MONDAY, JUNE 20, 1949

Open	High	Low	Close
July 11.27 1/2	11.42 1/2	11.27 1/2	11.37 1/2 b
Sept. 11.37 1/2	11.45	11.30	11.40
Oct. 11.27 1/2	11.32 1/2	11.27 1/2	11.30a
Nov. 11.05	11.15	11.05	11.15a
Dec. 11.15	11.20	11.15	11.17 1/2 b

Sales: 4,240,000 lbs.

Open interest at close Fri., June 17th: July 611, Sept. 740, Oct. 199, Nov. 119, Dec. 175; at close Sat., June 18th: July 608, Sept. 737, Oct. 198, Nov. 119, and Dec. 175 lots.

TUESDAY, JUNE 21, 1949

July	11.45	11.45	11.27 1/2	11.30b
Sept.	11.45	11.50	11.28	11.30
Oct.	11.30	11.37 1/2	11.17 1/2	11.20
Nov.	11.17 1/2	11.17 1/2	11.00	11.02 1/2 b
Dec.	11.20	11.22 1/2	11.00	11.02 1/2 b

Sales: 6,120,000 lbs.

Open interest at close Mon., June 20th: July 576, Sept. 730, Oct. 196, Nov. 121, and Dec. 180 lots.

WEDNESDAY, JUNE 22, 1949

July	11.17 1/2	11.32 1/2	11.17 1/2	11.30a
Sept.	11.17 1/2	11.22 1/2	11.17 1/2	11.25
Oct.	11.15	11.20	11.10	11.15
Nov.	10.95	11.00	10.87 1/2	10.92 1/2 b
Dec.	10.95	11.00	10.95	10.97 1/2 b

Sales: 3,800,000 lbs.

Open interest at close Tues., June 21st: July 571, Sept. 741, Oct. 192, Nov. 120, and Dec. 181 lots.

THURSDAY, JUNE 23, 1949

July	11.10	11.10	11.02 1/2	11.02 1/2
Sept.	11.23	11.25	11.10	11.02 1/2
Oct.	11.19	11.25	10.87 1/2	10.87 1/2
Nov.	10.82 1/2	10.82 1/2	10.68	10.68
Dec.	10.82	10.85	10.62 1/2	10.62 1/2

Sales: 8,480,000 lbs.

Open interest at close Wed., June 22nd: July 564, Sept. 751, Oct. 193, Nov. 121, and Dec. 182 lots.

FRIDAY, JUNE 24, 1949

July	10.97 1/2	11.17 1/2	10.97 1/2	11.25a
Sept.	10.97 1/2	11.17 1/2	10.97 1/2	11.10b
Oct.	10.80	11.05	10.80	10.95
Nov.	10.70	10.77 1/2	10.70	10.75b
Dec.	10.70	10.82 1/2	10.70	10.80a

Sales: About 4,500,000 lbs.

Open interest at close Thurs., June 23rd: July 548, Sept. 748, Oct. 197, Nov. 126 and Dec. 190 lots.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw	Tierces	Loose Leaf
June 18	11.25n	10.87 1/2 n	9.87 1/2 n	
June 20	11.25b	10.87 1/2 n	9.87 1/2 n	
June 21	11.25b	10.87 1/2 n	9.87 1/2 n	
June 22	11.20	10.87 1/2 n	9.87 1/2 n	
June 23	11.20	10.87 1/2 n	9.87 1/2 n	
June 24	11.25n	10.87 1/2 n	9.87 1/2 n	

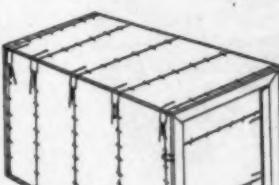
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MARKET PRICES *New York*

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.L. prices)

June 22, 1949

per lb.

City

Choice	40 1/2 @ 46 1/2
Good	39 1/2 @ 44 1/2
Comm.	38 1/2 @ 43 1/2
Can. & cutter	31 1/2 @ 37 1/2
Bol. bull	37 @ 38

BEEF CUTS

(L.C.L. prices)

City

No. 1 ribs, 30 to 40 lbs.	53 @ 56
No. 2 ribs, 30 to 40 lbs.	45 @ 53
No. 1 short loins, untrimmed	64 @ 68
No. 2 short loins, untrimmed	58 @ 62
No. 2 short loins and ribs	48 @ 54
No. 2 short loins and ribs	45 @ 52
No. 1 top sirloins	58 @ 62
No. 2 top sirloins	58 @ 62
No. 1 rounds, N. Y. flank off.	51 @ 53
No. 2 rounds, N. Y. flank off.	49 @ 51
No. 1 chuck, non-Kosher	35 @ 36
No. 2 chuck, non-Kosher	34 @ 35
No. 1 briskets	32 @ 34
No. 2 briskets	32 @ 34
No. 1 flanks	14 @ 16
No. 2 flanks	14 @ 16

FRESH PORK CUTS

(L.C.L. prices)

Western

Boston butts, 4 to 8 lbs.	40 @ 43
Pork loins, 12 lbs. do.	45 @ 47
Hams, regular, und. 14 lbs.	64 @ 65
Hams, skinned, 14 lbs. do.	51 @ 52
Picnics, bone in,	
all weights	28 @ 37
Pork trimmings, ex. lean	51 @ 52
Pork trimmings, regular	29 @ 32
Spareribs, under 3 lbs.	42 @ 42
Bellies, skd. cut, seedless,	
8/2 lbs.	32 1/2 @ 33
	City
Boston butts, 4/8	41 @ 44
Shoulders, N. Y. 8/12	38 @ 40
Pork loins, fr. 10-12 lbs.	47 @ 49
Hams, regular, under 14 lbs.	
48 @ 50	
Hams, sknd. under 14 lbs.	
Picnics, bone in, 4/8	36 @ 38
Pork trim, ex. lean	
Pork trim, regular	20 @ 22
Spareribs, light	43 @ 45

FANCY MEATS

(L.C.L. prices)

Veal breeds, under 6 lbs.	65
6 to 12 lbs.	80
12 lbs. up.	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fricassee	55
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JUNE 22, 1949

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:

350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$42.50-48.00
700-800 lbs.	41.00-42.50

Good:

350-500 lbs.	None
500-600 lbs.	41.00-42.00
600-700 lbs.	40.00-41.50
700-800 lbs.	39.00-41.00

Commercial:

350-600 lbs.	38.00-39.00
600-700 lbs.	38.00-39.00
Utility, all wts.	None

Utility, all wts.

Commercial, all wts.	32.00-35.00
Utility, all wts.	32.00-34.00
Cutter, all wts.	None

Canner, all wts.

None

Commercial, all wts.

None

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

Thursday, June 23, 1949.

Weekend trading was again a factor last week, with large soapers displaying the major interest. Further declines were registered following substantial trading, after which the soapers again withdrew from the market, establishing new trade levels. This week trading was more pronounced at current prices, with practically all grades involved in the selling. With the unsettled situation on lard, fats and oils, a mixed situation developed by midweek. Later, trading dwindled to a minimum. Thursday's activity was at a standstill, with the market in general in an uncertain position.

Last Friday's trading involved a substantial volume. Large and small soapers participated, and a little dealer interest was shown. A couple tanks each of Fancy tallow sold at 5¢c, choice white grease at 5½¢c, special tallow at 5 and 5½¢c, No. 1 tallow at 4½¢c, prime at 5½¢c, No. 2 at 3½¢c, No. 3 at 4½¢c, B-white grease at 4½¢c, and yellow grease at 4¢c, all delivered Chicago and consuming points.

Early this week a couple tanks of yellow grease sold at 4½¢c, delivered Chicago. Couple tanks each of Fancy tallow sold at 5½¢c, and choice white grease at 5½¢c, delivered Chicago. Tank each of choice white grease and yellow grease sold at 5½¢c and 4½¢c, respectively, delivered Chicago. A couple tanks each of choice white grease sold in another quarter at 5½¢c, and choice tallow at 5½¢c, delivered Chicago.

Midweek sales involved yellow grease in substantial quantities at 4½¢c, delivered Chicago. Offerings on prime tallow and choice white grease were reported in the market at 5½¢c, but unsold. Offerings by weekend were somewhat limited to the lower grades. Government buying involved prime tallow, basis 7½¢c, f.a.s. New York.

TALLOWS: Weakness was registered with most grades again dipping from ½ to 1½¢c. Edible tallow was quoted Thursday at 6@6½¢c, in carlots, delivered consuming points. Fancy was quoted at 5%@5½¢c; choice, 5% nominal; prime, 5%@5½¢c; special, 5¢c; No. 1, 4½@4½¢c nominal; No. 3, 4½@4½¢c nominal, and No. 2 at 3½¢c nominal.

GREASES: The top grades continued about steady, while declines of ½ to 1½¢c were registered on a few lower grades. Choice white grease was quoted Thursday at 5%@5½¢c nominal; A-white, 5½¢c nominal; B-white, 4½¢c nominal; yellow, 4½¢c; house, 4½¢c nominal; brown, 3½¢c nominal, and brown, 25 f.a.s. at 3½¢c nominal.

GREASE OILS: A steady market

was maintained on all grades with prices unchanged from the previous week. Lard oil was in good demand while other grades moved in a normal manner, about commensurate with production. Thursday's price on No. 1 lard oil was quoted at 11¢c, basis drums, f.o.b. Chicago. Prime burning oil was quoted at 13½¢c, and acidless tallow at 11¢c.

NEATSFOOT OIL: Interest and demand was reported good. Export trading continued; however, domestic buying was done on a current basis. Pure neatsfoot oil was again quoted Thursday at 17¢c, packaged in drums, f.o.b. Chicago; 20-degree at 23¢c, and 15-degree at 24¢c, all unchanged.

BY-PRODUCTS MARKETS

(Chicago, Thursday, June 23, 1949.)

Blood

Unit
Ammonia
Unground, per unit of ammonia..... \$7.75

Digester Feed Tankage Materials

Wet rendered, unground, loose
Low test..... \$10.25@10.50
High test..... \$8.50@10.00

Liquid stick tank cars..... 3.00

Packinghouse Feeds

	Carlots, per ton
55% meat and bone scraps, bulk	\$125.00@130.00
55% meat scraps, bulk	137.50
50% feeding tankage, with bone, bulk	100.00
60% digester tankage, bulk	120.00
80% blood meal, bagged	180.00
65% B.P.L. special steamed bone meal, bagged	85.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	\$5.75@6.00
Bone tankage, unground, per ton	\$7.50@8.00
Hoof meal, per unit ammonia	\$7.00

Dry Rendered Tankage

	Per unit Protein
Cake	\$2.45@2.50
Expeller	\$2.45@2.50

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.50@2.00
Hide trimmings (green, salted)	1.00
Skins and plazies (green, salted)	1.00
Cattle jaws, skulls and knuckles	Per ton \$60.00
Pig skin scraps and trim, per lb.	4

Animal Hair

	Per ton
Winter coil dried, per ton	\$100.00
Summer coil dried, per ton	\$55.00@57.50
Cattle switches	4%@5%
Winter processed, gray, lb.	1.50
Summer processed, gray, lb.	1.00

**Quoted f.o.b. basis.

*Quoted Delivered basis.

EASTERN FERTILIZER MARKET

New York, June 23, 1949

Prices for practically all fertilizer items remained steady during the week ending June 23, with only cracklings showing a change in price structure. Cracklings advanced 10¢c to \$2.40 per unit, f.o.b. New York, and the market was well cleaned up on this basis. Movement of dried blood was reported to be slow; however, some demand was in evidence for wet rendered tankage.

VEGETABLE OILS

Thursday, June 23, 1949.

The crude vegetable oil markets got off on a good start early this week. Prices displayed some firmness and trading was heavier. Later, the situation changed, and a weak undertone developed. Trading by midweek was negotiated at lower levels and sales were reported to be light and scattered. Supplies were seemingly more than adequate to meet current demand.

SOYBEAN OIL: Early activity was registered with sales reported in a sizable way. Trading tapered off later with declining prices. Product for June shipment sold at 9½ and 9¾¢c, with further offerings in the market at these prices. July and August shipment oil was quoted at 9½¢c, with reports of some trading at this level. Product for September was sold at 9¾¢c about midweek. Thursday's trading and price was reported at 9¾ and 9¾¢c, down about ¼¢c from last week.

CORN OIL: Trading continued this week in a small and scattered way and the market was firm. Sales for June and immediate delivery were negotiated on the basis of 10%¢c. The midweek's market was on a nominal basis and Thursday's quoted price was 10%¢c nominal, ½@½¢c above the last week's price.

COCONUT OIL: Supplies for immediate delivery were reported to be on the tight side. The market displayed a firm tone with product for spot delivery quoted at 15¢ nominal at midweek, or 1¢ above Monday's quotation. Product for delivery the first week in July was quoted at 14 to 14½¢c, first half of July at 13½¢c, and straight July at 12½@13¢c. Deliveries for August were quoted at 12¢. Thursday's price for spot was 15@15½¢c, up 1@1½¢c.

PEANUT OIL: The market was quiet

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammonium

Ammonium sulphate, bulk, per ton, f.o.b. Production point	\$45.00
Blood, dried 16% per unit of ammonia	8.00
Unground hair scrap, dried, 10% protein, per unit, f.o.b.	
Fine Factory, per unit	2.40
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	51.00
in 100-lb. bags	54.00
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.25

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$80.00
Bone meal, raw, 4% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.70

Dry Rendered Tankage

40/50% protein, unground, per unit of protein	\$3.40
--	--------

with little activity or trading and a steady tone prevailed. Product for spot shipment was quoted at about 11 1/2c. June and early July was 11 1/2c nominal. The closing quotation Thursday for peanut oil was reported at 11@11 1/2c nominal, which was unchanged from the quotation of the previous week.

COTTONSEED OIL: Trading in the crude cottonseed oil market was stimulated early this week by buying interest at higher levels. Interest tapered off with the decline in the cottonseed oil futures. Early trading was reported in the Southeast and Valley at 10 1/2c, and in Texas at 10 1/2c. Declines were registered about midweek, resulting in sales at lower prices. Thursday's quotations on Valley and Southeast were 10 1/2c @10 1/2c nominal, and Texas was 10@10 1/2c nominal, an advance of 1/4@1/2c.

VEGETABLE OILS

	Crude cottonseed oil, cariots, f.o.b. mills	10 1/2c @10 1/2c
Valley	10 1/2c @10 1/2c	10 1/2c @10 1/2c
Southeast	10 1/2c @10 1/2c	10 1/2c @10 1/2c
Texas	10@10 1/2c	10@10 1/2c
Soybean oil, in tanks, f.o.b. mills,		
Midwest	9 1/2c @9 1/2c pd	9 1/2c @9 1/2c pd
Corn oil, in tanks, f.o.b. mills	10 1/2c	10 1/2c
Coconut oil, Pacific Coast	15@15 1/2c	15@15 1/2c
Peanut oil, f.o.b. Southern points	11@11 1/2c	11@11 1/2c
Cottonseed foots		
Midwest and West Coast	1% @2	1% @2
East	1% @2	1% @2

OLEOMARGARINE

Prices f.o.b. Chgce.

	25
White domestic, vegetable	25
White animal fat	25
Milk churned pastry	25
Water churned pastry	24

above the quotation of the previous week.

The week's quotations in the N. Y. futures market were:

MONDAY, JUNE 20, 1949

	Open	High	Low	Close	Pr. cl.
July	*12.65	12.94	12.75	12.92	12.75
Sept.	*11.68	11.88	11.75	11.88	11.75
Oct.	*11.50	11.65	11.55	*11.68	11.54
Dec.	*11.25	11.50	11.35	*11.45	11.35
Jan.	*11.25	11.25	11.25	*11.45	11.35
Mar.	*11.25	11.25	11.25	*11.45	11.35
May	*11.25	11.25	11.25	*11.45	11.35

Total sales: 118 contracts.

TUESDAY, JUNE 21, 1949

	Open	High	Low	Close	Pr. cl.
July	12.99	13.16	12.74	12.80	12.92
Sept.	11.90	11.99	11.80	*11.68	11.88
Oct.	*11.80	11.75	11.66	*11.40	11.68
Dec.	*11.45	11.50	11.28	*11.45	11.45
Jan.	*11.45	11.25	11.25	*11.20	11.45
Mar.	*11.45	11.25	11.25	*11.20	11.45
May	*11.45	11.25	11.25	*11.20	11.45

Total sales: 226 contracts.

WEDNESDAY, JUNE 22, 1949

	Open	High	Low	Close	Pr. cl.
July	12.80	12.80	12.35	12.38	12.80
Sept.	*11.57	11.65	11.15	11.20	11.63
Oct.	*11.83	11.45	10.97	10.97	11.40
Dec.	*11.20	11.25	10.75	*10.78	11.20
Jan.	*11.20	11.25	10.75	*10.78	11.20
Mar.	*11.20	11.25	11.20	*10.79	11.20
May	*11.20	11.25	11.20	*10.79	11.20

Total sales: 217 contracts.

*Bid. [†]Nominal.

ANIMAL FOODS CANNED

The Animal Foods Inspection Division of the Bureau of Animal Industry, USDA, reported that 22,125,040 lbs. of

MARCH ANIMAL FARMS

March factory production of animal fats has been reported by the U.S. Department of Commerce, in pounds, as follows (with the comparative February figure in parentheses): Lard,* rendered, 185,000,000 (180,000,000), refined, 130,000,000 (118,000,000); tallow, edible, 8,882,000 (9,007,300), refined edible, 1,921,000 (2,069,000); tallow, inedible, 112,850,000 (114,215,000), refined inedible, 29,845,000 (25,913,000); neatsfoot oil, 180,000 (198,000).

Factory consumption on the same basis was: Lard, refined, 2,236,000 (2,773,000); tallow, edible, 2,898,000 (6,690,000), refined edible, 1,786,000 (1,921,000); tallow, inedible, 106,852,000 (87,912,000), refined inedible, 25,487,000 (22,935,000); neatsfoot oil, 277,000 (236,000).

Warehouse stocks at the close of March were: Lard, rendered, 183,418,000 (206,888,000), refined, 40,466,000 (45,109,000); tallow, edible, 10,050,000 (11,351,000), refined edible, 911,000 (2,469,000); tallow, inedible, 252,144,000 (266,236,000), refined inedible, 23,840,000 (20,854,000); neatsfoot oil, 1,148,000 (1,091,000).

*Federally inspected lard.

animal foods were canned under federal inspection and certification during May 1949. This compared with 28,067,801 lbs. in April 1949, and 11,514,952 lbs. in May a year ago.

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HIDES AND SKINS

Broad movement packer hides—Native steers steady to weak—Butt light Texas down $\frac{3}{4}$ c—Light and brands and Texas steers steady—Ex-branded cows sold substantially lower—Bulls steady, light calf sold $2\frac{1}{2}$ c higher—Market unsettled.

Chicago

PACKER HIDES: The market on packer hides displayed a revival of activity this week, with a broad movement and largest total sales for several months. Liberal offerings were in evidence; however, tanners continued cautious and only immediate requirements were seemingly purchased. Trading was steady throughout the week. A total of more than 100,000 hides were reported sold. Of these, about 10,000 were reported last Friday, and also 16,000 large packer west coast hides.

Ex-light native steers sold in a small way at 28c, down $\frac{1}{4}$ c from previous sales. Light native steers also moved at fractionally lower prices. Mixed light and heavy native steers, and heavy natives sold at about steady levels. Butt brands, Colorados and heavy Texas steers were unchanged. Ex-light Texas steers moved down $\frac{1}{4}$ c. The price spread in heavy native continued steady. Values in the light cows was the predominant factor this week. Declines of 2 to $2\frac{1}{2}$ c were registered. Branded cows also showed weakness, dipping 1c below last sales.

A good volume of trading was reported in native steers, totaling about 23,000. One packer sold 2,500 June ex-light native steers at 28c, Chicago. Another packer sold 1,200, May-June ex-light natives, origin Omaha, on the same basis. Early this week one packer sold 1,500 light native steers, June takeoff, at 23c, f.o.b. National Stock Yards. Another sale involved a total of 4,500 of the same description, May-June salting, at 23c, basis Chicago. Later, one packer sold 2,000 light native steers, river origin, June takeoff, on the same basis. Another packer sold a total of 3,800 all light mixed steers and cow hides on a

flat basis at 26c, f.o.b. San Antonio.

Late last week one outside packer sold 1,400 native steers, May-June takeoff, at $18\frac{1}{4}$ c for the heavy weights and $23\frac{1}{4}$ c for the lights, Chicago basis. Early this week one packer sold 3,200 of the same description, origin Kansas City and St. Paul on the same basis, and total of 3,000 river point heavy native steers, June forward at $18\frac{1}{4}$ c, basis Chicago. Another lot of 1,200 heavy native steers sold on the basis of $19\frac{1}{4}$ c, origin St. Paul, at $19\frac{1}{4}$ c, Chicago basis. About midweek another sale involving 2,400 St. Paul heavy native steers moved at the same price.

About 12,000 butt brands and Colorados were sold at current steady quoted prices. Early this week one packer sold 2,500 Butt brands, river point origin, at $17\frac{1}{2}$ c, basis Chicago. The Association sold total of 5,000 Butt brands and Colorados mixed, May-June takeoff, at undisclosed prices. One packer later sold 5,500 river point Colorados, June forward salting, at 17c, basis Chicago. About midweek another packer sold a total of 6,500 Colorados, largely Kosher takeoff, May-June salting, at 17c, Chicago basis. Weakness was registered in light weight hides. One packer sold one lot of ex-light Texas steer hides at $25\frac{1}{2}$ c Chicago basis, down $\frac{1}{4}$ c.

Moderate movement in heavy native cows continued at current prices, again displaying a considerable spread. Early, one packer sold 1,200 heavy native cows, June takeoff, at 23c, f.o.b. St. Paul, equal to $23\frac{1}{4}$ c Chicago. About the same time another packer sold 2,200 of the same description, River points, June takeoff, at 20c, Chicago basis. About midweek another sale was reported involving 2,200 Omaha and Sioux City origin on the same basis. About weekend two additional sales of the same description came to light, one involving 3,500 river point origin at 20c, and the second, 2,000 at $21\frac{1}{2}$ c, both Chicago basis.

Light native cows registered the most pronounced reductions, dipping 2 to $2\frac{1}{2}$ c by weekend. Late last week one packer sold a total of 6,000 light native cow

hides, river point origin, June takeoff, at 25c. This week same packer sold 3,000 June forward, same origin, light native cows at 23c, Chicago basis. About weekend another packer sold 1,800 St. Paul light native cows at $23\frac{1}{2}$ c, basis Chicago. One sale of branded cows was reported involving 15,000, May-June salting, on the basis of 20c Chicago, $20\frac{1}{4}$ c, f.o.b. Fort Worth, and 21c, f.o.b. Lake Charles.

The packer bull market was relatively unchanged this week. Trading was confined to one sale, and offerings were reported very light in all quarters. One packer sold 700 native packer bulls at $16\frac{1}{2}$ c, and brands at $15\frac{1}{2}$ c, f.o.b. St. Paul. The quotable prices this week, based on interest and sales were $16\frac{1}{2}$ c for natives, and 1c less for the brands.

PACIFIC COAST: Activity on west coast hides was confined in most part to large packer sales. Small packer sales were reportedly made but could not be confirmed. One large packer sold total of 16,000 May-June hides from several shipping points at $20\frac{1}{4}$ c for branded cows, $17\frac{1}{2}$ c for butt branded steers, and 17c for Colorados, basis Chicago freight equalized.

OUTSIDE SMALL PACKER: The market on outside small packer hides was again in an unsettled position, with some selling reported at mixed prices. Packers held to their asking prices, but tanners continued cautious, in view of the hide futures market and current reductions registered on a few large packer descriptions. The market was dull to weak. The quotable price on all weight native steers and cows was reported Thursday at $18\frac{1}{2}$ c nominal.

A dull and quiet market was also reported in country hides, with apparently little accomplished. Asking prices were above tanner ideas. A weak undertone was in evidence coordinated with the position on small and large packer hides. All weights were quoted at $15\frac{1}{2}$ c nominal.

CALF AND KIPSKINS: No material change was reported in the market on calfskins this week, with the exception of light natives which were reportedly sold at $2\frac{1}{2}$ c higher than previous sales. Trading was light; however, offerings were in evidence at current quotable

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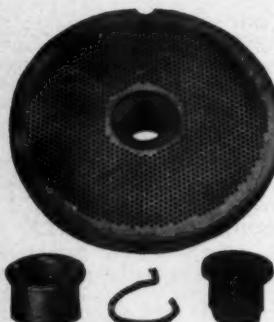
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WEEK'S CLOSING MARKETS

prices, but unsold. One packer sold total of 7,500 northern light native calfskins at 60c, f.o.b. Chicago. Heavy northern calfskins were quoted Thursday at 62½c, and light weights at 60c nominal.

The kip skin market was unchanged, no sales being reported. A steady market prevailed. Thursday's quoted price on northern packer native kip skins was 48c, Southerns at 45½c, and brands 2½c less, all nominal.

SHEEPSKINS: Activity was maintained in the sheepskin market this week with additional sales reported in several quarters. There was evidence of weakness influenced by declines in the Australian market. No. 1 shearlings sold at mixed prices, while other grades continued about steady, with good demand for No. 2s and No. 3s. Late last week one packer sold a few cars of No. 1s, at \$2.85 and 2.65 each. This week, same packer sold several mixed cars of No. 1s at \$2.55 and \$2.85 each, No 2s at \$2.10, No. 3s at \$1.60, and No. 4s at \$1.05. Another car sold at \$2.75 for No. 1s, with 2s and 3s at the same price. In another quarter, it was indicated weakness developed in No. 1s, available at \$2.25 each. Later trading involved one car of No. 1s at \$2.30 each, No. 2s at \$2.00, and No. 3s at \$1.60.

The market on pickled skins continued quiet. No trading was reported in any quarter. Last trading on new crop was negotiated in the east at \$11.50.

N. Y. HIDE FUTURES

MONDAY, JUNE 20, 1949

	Open	High	Low	Close
Sept.	18.05b	18.40	18.05	18.40
Dec.	18.27	18.40	18.15	18.55b
Mar.	17.70b	18.00	18.00	18.00b
June '50	17.35b	17.35b	17.35b	17.60b
Closing	15 to 25 points up; sales 51 lots.			

TUESDAY, JUNE 21, 1949

	Open	High	Low	Close
Sept.	18.45	18.50	18.39	18.50
Dec.	18.55b	18.60	18.55b	18.63b
Mar.	18.05b	18.05b	18.05b	18.15b
June '50	17.60b	17.60b	17.60b	17.75b
Closing	8 to 18 points higher; sales 19 lots.			

WEDNESDAY, JUNE 22, 1949

	Open	High	Low	Close
Sept.	18.20b	18.60	18.15	18.21
Dec.	18.35b	18.80	18.35	18.37
Mar.	17.90b	17.90b	17.90b	17.90b
June '50	17.55b	17.55b	17.55b	17.50b
Closing	25 to 29 points down; sales 29 lots.			

THURSDAY, JUNE 23, 1949

	Open	High	Low	Close
Sept.	18.20	18.25	17.75	17.81
Dec.	18.35b	18.85	18.00	18.05
Mar.	17.85b	17.85b	17.85b	17.55b
June '50	17.45b	17.45b	17.45b	17.15b
Closing	30 to 40 points down; sales 33 lots.			

FRIDAY, JUNE 24, 1949

	Open	High	Low	Close
Sept.	17.85	18.05	17.85	18.01
Dec.	18.05	18.28	18.05	18.25
Mar.	17.45b	17.80	17.60	17.80
June '50	17.05b	17.05b	17.05b	17.40b
Closing	20 to 25 points higher; sales 26 lots.			

**REJECTS FROZEN FOODS
DATING**

A Massachusetts bill to require dating of packages of frozen foods has been rejected by the state Senate. Those who opposed the measure argued that date of processing would be no guarantee of quality.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$22.00 and the average was \$19.10. Provision prices were reported as follows: Under 12 pork loins, 47½@48½; 10/14 green skinned hams, 50½; Boston butts, 40@40½; 16/down pork shoulders, 36½@37½; 3/down spareribs, 40@40½; 8/12 fat backs, 10; regular pork trimmings, 18½@20½; 18/20 DS bellies, 22½; 4/6 green picnics, 35; 8/up green picnics, 24½.

P.S. loose lard was quoted at 10.87½a and P.S. lard in tierces at 11.25n.

Cottonseed Oil

Closing futures quotations at the New York market were as follows: July 12.30b, 12.36ax; Sept. 11.35b, 11.38ax; Oct. 11.10b, 11.15ax; Dec. 10.90b, 11.00ax; Jan. 10.90b, 11.05ax; Mar. 10.90b, 11.05ax; May 10.90b, 11.05ax. Sales totaled 92 lots.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES	Week ended June 23, '49	Previous Week	Cor. week, 1948
Nat. stra.	20 @23½	18% @23½	22	22
Hvy. Tex. stra.	16 @17½	16 @17½	26	26
Hvy. butt				
brnd'd stra.	17½	17½	24½	24½
Hvy. Col. stra.	17	18	28	28
Ex-light Tex. stra.	25½	26½	31½	31½
Brnd'd cows.	20	20½@21	29	29½
Hvy. nat. cows.	20 @20%	20 @24	29½ @30½	30½
Lt. nat. cows.	23	25	30½	31
Nat. butts.	16 @16½	16 @16½	19½ @21	21
Brnd'd butts.	15	16½	18½ @19½	19
Calfskins, Nor.	62½	57½	52½ @57½	57½
Kips, Nat.	48	48	42½	42½
Kips, Nor. brnd	45½	45½	40	40
Slunks, reg.	2.85	2.85	3.00	3.00
Slunks, shris.	95m	90	1.00	1.10

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	18 @20	18% @20	25	28
Brnd'd all wts.	19	17½ @19½	24	27
Nat. bulls.	12 @13m	13% @14½	16	17
Brnd'd bulls.	12m	12% @13½	15	16
Calfskins.	38 @40	40 @40	45	45
Kips, nat.	32 @32m	32 @32m	30	32
Slunks, reg.	25m	22.5m	27.5m	30
Slunks.	75m	75m	75	1.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer quoted on unselected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights.	15½ @16½n	16 @16½	20½ @22½	
Bulls.	11 @11n	10½ @11	13 @13½	
Calfskins.	23 @25	23 @25	27 @29n	
Kipskins.	20 @23	20 @23	23 @23	

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearigs.	2.50 @2.85	2.85	3.05 @3.75	
Dry pelts.	29 @31n	28 @30n	31	
Horsehides.	9.00 @9.50	9.00 @9.25	10.00 @11.00	

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 18, 1949, were 7,753,000 lbs.; previous week, 6,251,000 lbs.; same week 1948, 7,828,000 lbs.; 1949 to date, 178,515,000 lbs.; corresponding period a year earlier, 163,035,000 lbs.

Shipments for the week ended June 18 totaled 3,812,000 lbs.; previous week, 4,170,000 lbs.; same week last year, 5,173,000 lbs.; 1949 to date, 125,986,000 lbs.; corresponding period 1948, 117,456,000 lbs.

LIVESTOCK MARKETS

Weekly Review

1949 Pig Crop Large

(Continued from page 11.)

tion was greater than in March last year, being 29.0 per cent compared with 27.0 per cent. The percentage for March is the highest on record. February 1949 also showed an increase, being 10.9 per cent compared with 9.6 per cent, as did January, with 5.2 per cent compared with 4.6 per cent. The percentage of sows farrowed in December was the same as last year.

Reports on breeding intentions show 5,832,000 sows being kept for fall farrowing. This is 663,000 head, or 13 per cent larger than the number farrowed last fall. If these intentions are realized, the number of sows farrowed during the fall season (June 1 to December 1) would be the third largest on record. Compared with last year all regions show increases in number of sows intended for fall farrow. The indicated increase is largest in the eastern Corn Belt states, being 17 per cent, followed by the western Corn Belt, 16 per cent, the South Central 9 per cent, South Atlantic 5 per cent, West 3 per cent and the North Atlantic 1 per cent.

These changes from farrowings in the fall last year are based on breeding intentions reported about June 1. Factors encouraging farmers to increase hog production over last year are the generally favorable outlook for the 1949 corn crop, together with the record carry-over from the 1948 crop, lower level of livestock numbers, favorable hog prices in relation to corn prices, and a continued strong demand for meat.

If the intended number of sows to farrow materializes, and the number of pigs per litter is equal to the 10-year average, the 1949 fall pig crop will be about 37,000,000 head. This would be 9 per cent larger than in 1948 and the third largest on record.

The number of hogs six months old and over on June 1, including breed

sows, was 22,946,000 head. This inventory was 800,000 head or 3 per cent less than on June 1 last year. All regions showed decreases compared with a year earlier in the number of hogs six months old and over, except the eastern Corn Belt states, which showed about the same number. With the western Corn Belt states down 4 per cent, the number for all Corn Belt states was 2 per cent below a year earlier. Marketing of hogs from the fall pig crop has been at much faster rate than last year. The 1948 fall pig crop was 8 per cent larger than the previous year.

It is apparent that more than the amount of this increase had been marketed by June 1. The smaller number of hogs on June 1 indicates a smaller slaughter of hogs from the 1948 fall crop during the months of June through September than last year. However, offsetting this decrease is the likelihood of early marketings of the 1949 spring pig crop because of earlier than usual farrowings this season.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection in April was reported by the U. S. Department of Agriculture as follows (with comparable figures for a month and year earlier):

	APR. 1949	MAR. 1949	APR. 1948
	Per- cent	Per- cent	Per- cent
Cattle—			
Steers	61.4	57.5	60.6
Heifers	11.2	13.2	8.8
Cows	24.8	21.7	27.1
Cows and heifers	35.5	30.9	38.2
Bulls and stags	3.1	2.6	8.3
Cannery and cutters ¹	8.6	9.1	11.2
Hogs—			
Hogs	9.9	8.7	2.9
Barrows and gilts	80.6	90.9	96.6
Stags and boars	.5	.4	.5

¹Included in cattle classification.

Brannan Plan "Trial Run"

(Continued from page 11.)
000 and \$2,000,000,000 annually.

Questions by the Senators revealed that they were troubled about the reaction of consumers to subsidies for hog producers, about the effect of the program on agricultural production as a whole, about transmitting the weakness in pork and lard to beef and about the inconsistency of encouraging hog production while supporting it with government funds. It was also pointed out that there might be a great deal of injustice because farmers would receive different amounts of money based on the fluctuating price.

It was brought out at the hearing that the Secretary would not aim at 19c hogs under the "trial run" bill during the present year, but would strive to protect the hog producer's price at somewhere around the 16 1/2c level. This would be an important modification of the program as first presented.

Commenting that the outlook for greater supplies means that the government should have the authority to carry out effective, efficient price support when it becomes necessary under the law, Secretary Brannan said that the purchase of live hogs is impossible and enumerated the following disadvantages in supporting hog prices by product purchases:

1. It would be virtually impossible to assure support levels for all producers; to do so on a countrywide basis would mean holding hog prices somewhat above the support price.
2. It would be difficult and costly to handle, store and dispose of the pork products acquired. Disposal would have to be arranged primarily outside the United States—and in some cases almost on a gift basis.
3. Complex administrative machinery would be required.
4. Maintaining relatively high pork

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prices would discourage increased domestic consumption since USDA operations would have to be geared to holding or raising market prices to the support level.

Describing the production payment plan as relatively simple in operation, Secretary Brannan said:

"Definite support can be given to all hog producers throughout the country, if hog prices are supported by production payments. Whenever the market price for a certain period averaged below the announced support, the difference between the average market price and the support level would establish the rate of payment to producers who sold hogs for slaughter during that period. All producers who sold hogs for slaughter within the period would receive the same rate of payment per 100 lbs. live weight. And under this plan, each individual hog producer would have full incentive to get the highest possible price for his hogs on the market."

"Under the production payment method, prices of pork and pork products would seek the level determined by domestic and export demand, without governmental action. As a result, the entire output from the slaughter of hogs would move into domestic consumption channels and into such export markets as would be available. Retail prices would be at levels which would increase consumer purchasing, broadening the demand for hogs."

Comparing the cost of price support under the production payment plan with product purchase, the Secretary asserted:

"In a hypothetical situation we have a total production of 21,000,000,000 lbs. of hogs, of which 1,000,000,000 lbs. will not clear the market at the support price of \$16.50 per cwt. It then becomes necessary to support the price under a purchase program by removing an excess of 1,000,000,000 lbs. at a cost of about \$230,000,000, not including storage, handling, and administrative costs. We would have all the problems and costs of handling and disposing of this pork and, in addition, could easily take a total loss—or an extremely high one—depending on what could be realized from sales to foreign markets."

"This same \$230,000,000 would provide production payments to farmers of approximately \$1.10 per cwt. on the 21,000,000,000 lbs. of hogs produced, assuming for the sake of this comparison that the entire production would be marketed. This would amount to about 7 per cent of the assumed support level and should result in an equivalent decrease in the retail price of pork. Consumers would have the stimulus of lower prices to increase their consumption of pork."

LIVESTOCK AT 66 MARKETS

A summary of receipts and disposition of livestock at 66 public markets for May 1949, with comparisons, was reported by the United States Department of Agriculture as shown in the table that follows:

CATTLE (EXCLUDING CALVES)

	Total receipts	Local slaughter	Total shipments
May, 1949	1,373,635	760,703	583,129
May, 1948	1,392,628	588,981	786,233
Jan.-May, 1949	6,747,400	3,832,040	2,814,052
Jan.-May, 1948	6,727,294	3,411,803	3,227,484
5-yr. av.			
(May, 1944-48)	1,408,829	651,426	814,319

CALVES

	Total receipts	Local slaughter	Total shipments
May, 1949	452,925	263,440	175,991
May, 1948	506,643	266,163	224,724
Jan.-May, 1949	2,031,223	1,232,730	745,578
Jan.-May, 1948	2,263,233	1,287,747	902,772
5-yr. av.			
(May, 1944-48)	523,831	308,664	212,915

HOGS

	Total receipts	Local slaughter	Total shipments
May, 1949	2,437,719	1,569,810	842,819
May, 1948	2,665,327	1,625,470	1,035,838
Jan.-May, 1949	12,014,608	8,320,567	4,634,948
Jan.-May, 1948	13,413,374	8,918,788	4,418,304
5-yr. av.			
(May, 1944-48)	2,712,580	1,913,554	793,542

SHEEP AND LAMBS

	Total receipts	Local slaughter	Total shipments
May, 1949	1,243,348	490,190	744,211
May, 1948	1,381,580	662,904	713,716
Jan.-May, 1949	5,400,300	2,578,287	2,814,608
Jan.-May, 1948	6,584,882	3,463,117	3,060,034
5-yr. av.			
(May, 1944-48)	1,947,669	914,554	1,038,485

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

LIVESTOCK CAR LOADINGS

A total of 7,951 cars was loaded with livestock during the week ended June 11, 1949, according to the Association of American Railroads. This was a decrease of 3,849 cars from the same week a year earlier, and a decrease of 5,034 cars from the week in 1947.

MAY TRUCK RECEIPTS

The USDA reports the total salable receipts and drive-ins at 66 markets in May 1949, compared with May 1948, as follows:

TOTAL SALABLE RECEIPTS

	May 1949	May 1948
Cattle	1,162,417	1,054,820
Calves	333,511	308,780
Hogs	1,798,926	1,867,689
Sheep	622,439	759,133

TOTAL DRIVE-IN RECEIPTS

	May 1949	May 1948
Cattle	1,059,441	914,630
Calves	341,547	355,126
Hogs	1,901,150	1,905,950
Sheep	568,233	620,631

USDA reports drive-in receipts constituted the following percentages of total May receipts, including through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 77.1; calves, 75.4; hogs, 78.0; and sheep, 45.7. These percentages compared with 65.7, 70.1, 71.5 and 44.9 per cent, respectively in May of the previous year.

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during April were reported as follows:

	April 1949	April 1948
No.	No.	No.
EXPORTS (domestic)—		
Cattle for breeding	406	296
Other cattle	69	15
Hogs (swine)	8	19
Sheep	100	94
Horses for breeding	17	34
Other horses	112	172
Mules, asses and burros	8	665

	IMPORTS—	
	Cattle for breeding, free—	
Canada—		
Bull	235	4,670
Cows	1,579	...
United Kingdom		90
Cattle, other, edible (dut.)—		
Canada—		
Over 700 pounds... (Dairy) 4,645	6,975	
(Other) 8,000	28	
200-700 pounds..... 5,281	176	
Under 200 pounds..... 7,743	1,447	
Hogs—		
For breeding, free..... 141	227	
Edible, except for breeding (dut.)..... 1	22	
Horses—		
For breeding, free..... 8	53	
Other (dut.)..... 127	1,402	
Sheep, lambs, and goats, edible (dut.)..... 16,403	...	

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, June 22, 1949, reported by the Production & Marketing Administration:

HOGS: (Quotations based on hard hogs) St. L. Nat'l. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:	120-140 lbs.	\$18.75-20.00	\$17.00-19.50	\$.....	\$.....	\$.....
	140-160 lbs.	19.75-20.75	19.00-21.00	19.00-20.00	18.75-19.75
	160-180 lbs.	20.50-21.50	20.75-21.50	19.75-20.50	19.50-20.75	20.75-21.00
	180-240 lbs.	21.25-21.50	20.75-21.50	20.25-21.00	20.50-21.00	20.75-21.00
	240-270 lbs.	20.50-21.50	20.25-21.15	20.00-20.75	19.25-20.75	18.50-21.00
	270-300 lbs.	20.00-21.00	19.25-20.25	18.75-20.25	18.00-19.50	17.25-19.25
	300-330 lbs.	19.50-20.50	18.75-19.50	18.50-19.00	15.75-18.25	16.00-17.50
	330-360 lbs.	18.75-19.75	18.00-19.00	18.00-18.75	15.75-18.25	16.00-17.50

Medium:

160-220 lbs.	18.50-21.00	20.00-21.00	18.50-20.25	18.00-20.50
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SOWS:

Good and Choice:	270-330 lbs.	17.75-18.00	18.25-19.00	16.50-17.00	14.50-17.50	15.25-17.00
	330-390 lbs.	17.25-18.00	17.50-18.50	16.50-17.00	14.50-17.50	15.25-17.00
	360-400 lbs.	15.75-17.50	16.25-17.75	15.50-16.75	14.50-17.50	15.25-17.00

Good:

400-450 lbs.	15.00-16.75	15.25-16.25	14.75-16.00	18.00-15.00	12.75-15.50
450-550 lbs.	14.00-16.25	13.50-15.25	14.00-15.25	13.00-15.00	12.75-15.50

Medium:

250-350 lbs.	13.00-17.25	13.00-18.00	13.50-16.50	12.50-17.00
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PIGS (Slaughter):

Medium and Good:	80-120 lbs.	16.50-19.00	15.00-18.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS: Choice:

700-900 lbs.	27.00-28.50	27.50-28.75	27.00-28.00	27.00-28.25	26.25-27.50
900-1100 lbs.	27.00-29.00	27.50-29.00	27.00-28.00	27.00-28.50	26.50-28.25
1100-1300 lbs.	27.00-29.00	27.50-29.00	26.75-28.00	26.75-28.50	26.50-28.00
1300-1500 lbs.	26.50-28.50	27.00-28.75	26.00-27.50	26.50-28.00	26.00-27.75

STEERS, Good:

700-900 lbs.	24.50-27.00	25.75-27.50	24.75-27.00	25.50-26.75	25.00-26.50
900-1100 lbs.	25.00-27.00	25.75-27.50	24.75-27.00	25.50-26.75	25.00-26.50
1100-1300 lbs.	25.00-27.00	25.75-27.50	24.25-26.75	25.25-26.50	25.00-26.50
1300-1500 lbs.	24.75-26.50	25.50-27.25	24.00-26.00	25.00-26.25	24.50-26.25

STEERS, Medium:

700-1100 lbs.	22.75-25.00	22.50-25.75	21.00-24.75	24.00-25.25	22.50-25.00
1100-1300 lbs.	22.50-25.00	22.50-25.75	21.00-24.25	23.75-25.00	22.50-25.00

STEERS, Common:

700-1100 lbs.	19.00-22.50	19.00-22.50	18.00-21.00	21.00-23.75	20.00-22.50
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HEIFERS, Choice:

600-800 lbs.	27.25-28.50	27.25-28.00	26.75-27.75	26.25-27.25	25.50-26.50
800-1000 lbs.	27.00-28.50	27.25-28.50	26.75-27.75	26.25-27.50	25.50-26.50

HEIFERS, Medium:

500-800 lbs.	22.00-25.25	21.50-25.75	20.00-24.50	23.25-24.75	22.00-24.00
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HEIFERS, Common:

500-800 lbs.	18.00-22.00	18.00-21.50	17.50-20.00	20.75-23.25	19.50-22.00
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COWS (All Weights):

Good	18.00-19.00	10.75-21.50	17.00-18.50	17.50-18.50	16.00-20.00
Medium	17.00-18.00	18.00-19.75	15.75-17.00	16.50-17.50	17.00-18.00
Cut & com.	14.75-17.00	14.75-18.00	13.50-15.75	14.25-16.50	14.50-17.00
Canners	12.00-14.75	13.00-14.75	11.00-13.50	12.00-14.25	13.50-14.50

BULLS (Yrs. Excl.), All Weights:

Beef, good	18.50-19.50	20.50-21.50	19.00-19.50	18.00-19.00	18.00-19.50
Sausage, good	19.50-20.00	21.00-21.50	19.00-19.50	18.50-19.50	19.00-20.50
Sausage, medium	18.00-19.50	18.75-21.00	17.50-19.00	18.00-19.00	18.00-19.00
Sausage, cut & com.	16.00-18.00	17.00-19.75	23.00-25.00	16.00-18.00	17.00-18.00

VEALERS (All Weights):

Good & choice	23.00-27.00	24.00-25.00	23.00-26.00	24.00-26.00	23.00-27.00
Com. & med.	17.00-23.00	17.00-23.00	16.00-22.00	18.00-23.00	18.00-21.00
Cull 75 lbs. up.	13.00-18.00	15.00-19.00	12.00-16.00	15.00-18.00	13.00-18.00

CALVES (500 lbs. down):

Good & choice	23.00-27.00	24.00-25.00	23.00-26.00	24.00-26.00	23.00-27.00
Com. & med.	17.00-23.00	17.00-23.00	16.00-22.00	18.00-23.00	18.00-21.00
Cull	14.00-17.00	15.00-17.00	12.00-16.00	15.00-18.00	14.00-18.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):

Good & choice*	25.00-23.50	25.50-23.50	21.50-22.25	24.50-26.25	22.00-22.75
Med. & good*	21.00-24.50	23.50-26.00	21.50-25.50	23.50-24.25	20.50-21.75
Common	18.00-20.50	20.00-23.00	18.00-21.25	22.50-23.25	17.50-20.25

LAMBS (Shear):

Good & choice*	22.50-23.50	22.50-23.50	21.50-22.25	24.50-26.25	22.00-22.75
Med. & good*	19.00-22.00	20.00-22.00	18.50-21.25	23.50-24.25	20.50-21.75
Common	16.00-19.00	17.30-19.50	15.00-18.25	21.50-22.25	17.50-20.25

EWES (Spring):	6.50- 9.00	8.25- 9.50	7.50- 9.00	7.50- 9.00	8.50- 9.00
Com. & med.	6.00- 8.00	5.50- 8.25	6.50- 8.00	5.50- 7.00	6.00- 8.00

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shear stock on animals with No. 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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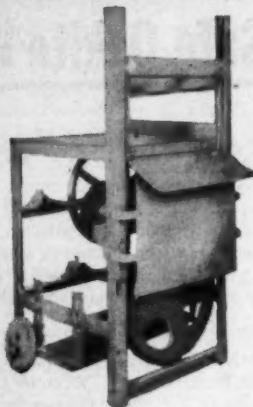
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DIVISION GENERAL FOODS CORPORATION
ST. CLAIR, MICHIGAN

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended June 18, 1948.

CATTLE

Week ended	Prev. week,	Cor.
JUNE 18	week	1948

Chicago	18,570	23,292
Kansas City	14,450	17,791
Omaha	9,960	10,781
St. Louis	5,705	6,061
St. Joseph	8,210	8,283
Sioux City	9,291	10,574
Wichita ¹	4,334	3,657
New York &		
Jersey City	6,997	8,426
Oklahoma	4,820	4,491
Cincinnati	12,118	7,029
Denver	7,728	8,000
St. Paul	12,022	15,154
Milwaukee	2,682	3,718

Total	126,600	135,413
HOGS		

Chicago	34,630	34,252
Kansas City	19,060	15,067
Omaha	10,022	32,708
St. Louis	32,588	31,500
St. Joseph	19,186	20,208
Sioux City	15,422	16,068
Wichita ¹	6,981	7,413
New York &		
Jersey City	33,550	37,581
Oklahoma	5,920	9,376
Cincinnati	29,084	17,781
Denver	7,783	10,944
St. Paul	20,975	24,473
Milwaukee	3,540	4,030

Total	251,712	259,096
Sheep		

Chicago	1,484	1,883
Kansas City	3,432	3,301
Omaha	1,687	5,246
St. Louis	3,987	5,143
St. Joseph	5,785	6,291
Sioux City	817	1,654
Wichita ¹	2,733	3,160
New York &		
Jersey City	33,529	34,017
Oklahoma	2,453	6,056
Cincinnati	3,041	3,881
Denver	3,411	5,166
St. Paul	1,683	1,631
Milwaukee	344	233

Total	66,938	79,425
Cattle		

Chicago	9,376	10,775
Kansas City	17,781	9,892
Omaha	10,489	12,106
St. Louis	16,934	14,412
St. Joseph	21,000	20,500
Sioux City	24,473	32,220
Wichita ¹	3,718	4,658
New York &		
Jersey City	33,372	33,372
Oklahoma	18,710	18,710
Cincinnati	10,944	10,944
Denver	10,220	10,220
St. Paul	24,473	24,473
Milwaukee	3,718	3,718

Total	128,394	128,394
Hogs		

*Cattle and calves.

¹Federally inspected slaughter, including directs.

Stockyards sales for local slaughter.

Stockyards receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on Thursday, June 23:

CATTLE:

Steers, med.	\$22.75	24.00
Heifers, com. & med.	19.00	22.00
Cows, med. & gd.	17.50	19.00
Cows, cut. & com.	15.00	17.25
Cows, canner.	13.50	14.50
Bulls, com. to good.	19.00	23.50

CALVES:

Weaners, med. to low ch.	23.00	26.50
Common	20.00	25.00

HOGS:

Gd. & ch.	200-220	... \$22.50	22.75
Bows, good	16.25	only	16.25

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, June 23:

CATTLE:

Steers, choice	\$22.25	only
Steers, med. & gd.	21.00	26.50
Steers, com. & low med	21.00	22.75
Steers, cut. & com.	18.00	21.00
Heifers, cut. & com.	18.00	21.00
Cows, gd.	19.00	20.00
Cows, com. & med.	16.00	18.00
Cows, gd. & com.	13.50	15.50
Bulls, gd.	20.00	21.75
Bulls, com. & med.	17.00	19.50

CALVES:

Weaners, gd. & ch.	\$21.00	24.00
Cows, com. & med.	17.00	21.00
Culls	14.00	17.00

HOGS:

Gd. & ch.	180-225	... \$22.00	22.25
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SPRING LAMBS:

Med. to ch.	... \$25.00	only
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CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
June 16...	2,410	1,154	11,776	1,263
June 17...	749	435	5,808	120
June 18...	414	289	77	30
June 19...	7,510	691	7,696	1,289
June 21...	3,547	606	8,513	749
June 22...	8,000	900	13,000	1,500
June 23...	6,100	1,000	8,000	1,100

	W.K.	so far.	25,157	3,487	27,208	4,638
Wk. ago.	28,174	8,827	40,554	5,284		
1948	26,903	23,485	43,808	6,345		
1947	32,111	5,090	46,045	9,421		

*Including 229 cattle, 1,735 calves, 8,976 hogs and 3,108 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
June 16...	1,056		660	
June 17...	980	18	1,249	87
June 18...	212	8	56	34
June 20...	1,804	1	672	17
June 21...	1,915	50	1,919	11
June 22...	2,500	100	1,500	100
June 23...	2,000	100	900	100

	JUNE RECEIPTS	
	1949	1948
Cattle	108,907	131,655
Calves	15,212	15,651
Hogs	178,237	248,068
Sheep	21,829	30,775

JUNE SHIPMENTS

	1949	1948
Cattle	40,253	50,188
Hogs	19,928	41,906
Sheep	1,883	2,461

	Week Ended	Prev.
Packers' purch.	27,811	35,002
Shippers' purch.	5,673	4,500
Total	33,484	39,562

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, June 23:

	June 23	week
Total	27,811	35,002

	Prev.	
Packers' purch.	27,811	35,002
Shippers' purch.	5,673	4,500
Total	33,484	39,562

CANADIAN KILL

Inspected slaughter in Canada, week ended June 11:

	Week ended	Same Week
June 11		
Western Canada	11,470	12,496
Eastern Canada	12,870	11,538
Total	24,340	23,974

	HOGS	
Western Canada	21,287	35,312
Eastern Canada	45,187	46,162
Total	66,474	81,474

	Sheep	
Western Canada	977	1,270
Eastern Canada	2,947	2,638
Total	3,924	3,906

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended June 18:

	Cattle	Calves	Hogs	Sheep
Salable	602	3,764	374	900
Total (incl. directs)	4,228	8,400	16,454	20,254

	Prev. week:	
Salable	738	2,731
Total (incl. directs)	5,900	8,721
Total (incl. directs)	20,446	24,496

*Including hogs at 81st street.

PACIFIC COAST LIVESTOCK

*Receipts at leading Pacific Coast markets, week ending June 16:

	Cattle	Calves	Hogs	Sheep
Los Angeles	9,400	1,700	1,050	125
No. Portland	2,950	600	1,160	2,000
San Francisco	2,045	440	1,823	15,375

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 18, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour 1,190 hogs; Swift, 1,565 hogs; Wilson, 3,016 hogs; Agar, 7,983 hogs; Shippers, 4,618 hogs; Others, 16,582 hogs.

Total: 18,570 cattle; 2,463 calves; 38,803 hogs; 1,433 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour 2,451 559 2,723 958
Cudahy 1,822 288 824 567
Swift 2,285 635 1,306 2,834
Wilson 1,084 455 1,604 2,044
Central 908
Others 3,474 120 6,229 2,029

Total 11,074 2,062 12,686 8,432

OMAHA

Cattle Calves Hogs Sheep
Armour 5,891 8,391 861 .
Cudahy 4,080 4,572 455 .
Swift 4,313 5,131 26 .
Wilson 2,841 3,280 255 .
Eagle 27
Greater Omaha 88
Hoffman 144
Hothchild 65
Roth 192
Kings 1,158
Merchants 41
Others 8,161

Total 19,244 29,544 1,507

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour 2,024 1,825 8,467 1,857
Swift 3,046 3,129 4,425 2,088
Hunter 635 8,385 92
Heil 1 1,842 .
Krey 1 3,438 .
Laclede 1,065
Slefford 986
Others 3,860 615 5,104 1,462
Shippers 3,214 628 14,565 296

Total 12,770 5,607 52,237 5,745

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift 3,105 612 8,006 4,650
Armour 1,984 465 8,215 825
Others 2,916 77 4,122 568

Total 8,008 1,155 20,343 6,043
Does not include 131 cattle, 2,555 hogs and 310 sheep bought direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Cudahy 3,551 55 1,173 354
Armour 2,210 54 6,069 171
Swift 2,706 28 2,595 62
Others 248 1
Shippers 12,008 211 10,149 2,433

Total 21,729 318 24,987 3,016

WICHITA

Cattle Calves Hogs Sheep
Cudahy 1,276 604 2,938 2,733

Guggenheim 314
Dunn 88 4 .
Ostering 50 751 .
Dold 18 66 .
Sunflower 13
Pioneer 503
Excel 505 422 .
Others 865 585

Total 8,190 504 3,801 2,318

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour 1,057 325 2,112 418
Wilson 1,151 372 1,102 564
Others 145 580 .

Total 2,363 607 2,885 982

Does not include 311 cattle, 940 calves, 3,025 hogs and 1,471 sheep bought direct.

*Revised totals for week ending June 11: 2,317 cattle, 639 calves, 8,751 hogs and 1,219 sheep.

CINCINNATI

Cattle Calves Hogs Sheep
Gall's 327
Kahn's 786 .
Lohey 786 .
Meyer 45 .
Schlachter 179 100
National 448 3
Others 2,050 1,258 11,337 1,358

Total 2,677 1,446 12,123 1,730

Does not include 688 cattle, 406 hogs and 171 sheep bought direct. Market shipments for the week were 121 cattle, 704 hogs and 1,141 sheep.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	247	91	289	...
Cudahy	675	...	230	...
Swift	454	248	196	...
Wilson	98
Acme	452	0
Atas	498
Clougherty	256	...	300	...
Crest	359	36	102	...
Harmon	259
Luer	380	...	381	...
Union	159
United	206	7	83	...
Others	3,504	742	318	...
Total	7,682	1,120	2,011	...

Total 7,682 1,120 2,011

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,386	124	3,085	1,587
Swift	1,256	75	1,644	459
Cudahy	1,361	87	2,106	407
Wilson	648
Others	2,910	266	1,885	605
Total	7,561	552	8,590	3,058

Total 7,561 552 8,590 3,058

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,074	1,380	7,421	1,071
Bartness	795
Cudahy	1,063	1,287	...	417
Rifkin	22
Superior	1,124
Swift	4,654	2,615	12,954	195
Others	2,002	2,105	5,114	...
Total	14,754	7,887	25,489	1,683

Total 14,754 7,887 25,489 1,683

FOR WORTH

	Cattle	Calves	Hogs	Sheep
Armour	980	1,463	1,338	7,626
Swift	1,907	970	1,525	4,147
Blue
Bonnet	723	22	180	1
City	575	14	126	...
Rosenthal	329	23
Total	4,514	2,492	3,119	11,774

Total 4,514 2,492 3,119 11,774

TOTAL PACKER PURCHASES

	Week	Cor.
	ended	prev. week,
	June 18	June 18
Cattle	135,054	149,361
Hogs	236,638	261,649
Sheep	48,805	72,159

Total 412,500 451,160 125,927

*Revised. See Oklahoma City.

†Totals do not include Los Angeles or Sioux City.

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended June 11 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	Up to 1000 lb.	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
		Good and Choice	Gr. B1 Dressed	Good Handyweights	Good Handyweights	Good Handyweights	Good Handyweights	Good Handyweights	Good Handyweights
Toronto	...	\$21.88	...	\$25.00	...	\$33.00	...	\$30.00	...
Montreal	...	21.85	...	25.45	...	34.00	...	30.00	...
Winnipeg	...	20.94	...	25.38	...	31.85	...	23.00	...
Calgary	...	21.36	...	25.00	...	30.85	...	24.00	...
Edmonton	...	21.00	...	21.55	...	30.85	...	24.00	...
Pr. Albert	...	20.40	...	21.00	...	30.85	...	21.25	...
Moos Jaw	...	20.40	...	22.00	...	30.85	...	23.00	...
Saskatoon	...	20.00	...	23.50	...	31.85	...	23.00	...
Regina	...	19.70	...	21.00	...	31.85	...	21.00	...
Vancouver

*Dominion government premiums not included.

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of
QUALITY AMERICAN HOG CASINGS

in Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND

(Cables: Elfinco, London)



THE H. H. MEYER PACKING CO. • CINCINNATI, O.

HAM • BACON • LARD • SAUSAGE

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



• WILLIAM G. JOYCE, Boston, Mass.

• F. C. ROGERS CO., Philadelphia, Pa.

• A. L. THOMAS, Washington, D. C.

BEEF • VEAL • PORK • LAMB

HUNTERIZED SMOKED AND CANNED HAM

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER: Carcasses

Week ending June 18, 1949.	15,953	Week ending June 18, 1949.	21,036
Week previous	16,163	Week previous	17,984
Same week year ago	10,146	Same week year ago	14,020

COW:

Week ending June 18, 1949.	1,810
Week previous	1,163
Same week year ago	3,192

BULL:

Week ending June 18, 1949.	871
Week previous	1,013
Same week year ago	366

VEAL:

Week ending June 18, 1949.	16,570
Week previous	17,947
Same week year ago	12,628

LAMB:

Week ending June 18, 1949.	31,645
Week previous	32,792
Same week year ago	40,018

MUTTON:

Week ending June 18, 1949.	3,280
Week previous	1,527
Same week year ago	5,536

HOG AND PIG:

Week ending June 18, 1949.	9,573
Week previous	19,062
Same week year ago	9,218

PORK CUTS:

Week ending June 18, 1949.	2,127,502
Week previous	1,445,074
Same week year ago	2,290,575

BEEF CUTS:

Week ending June 18, 1949.	84,842
Week previous	147,878
Same week year ago	315,457

VEAL AND CALF:

Week ending June 18, 1949.	15,145
Week previous	23,185
Same week year ago	2,217

LAMB AND MUTTON:

Week ending June 18, 1949.	1,306
Week previous	6,097
Same week year ago	2,135

BEEF CURED:

Week ending June 18, 1949.	21,036
Week previous	17,984
Same week year ago	14,020

PORK CURED AND SMOKED:

Week ending June 18, 1949.	125,728
Week previous	668,406
Same week year ago	1,273,154

LARD AND PORK FATS:

Week ending June 18, 1949.	233,047
Week previous	144,820
Same week year ago	210,002

LOCAL SLAUGHTER

STEERS:

Week ending June 18, 1949.	5,563
Week previous	6,720
Same week year ago	4,559

COWS:

Week ending June 18, 1949.	990
Week previous	1,149
Same week year ago	404

BULLS:

Week ending June 18, 1949.	504
Week previous	537
Same week year ago	700

CALVES:

Week ending June 18, 1949.	12,311
Week previous	13,548
Same week year ago	11,835

HOGS:

Week ending June 18, 1949.	33,550
Week previous	37,581
Same week year ago	31,946

SHEEP:

Week ending June 18, 1949.	33,528
Week previous	34,017
Same week year ago	33,372

COUNTRY DRESSED PRODUCT:

Week ending June 18, 1949.	33,528
Week previous	34,017
Same week year ago	33,372

INCOMPLETE:

Country dressed product at New York	4,046
6 lambs in addition to that shown above.	6 lambs
Previous week:	5,407
57 hogs and 54 lambs.	57 hogs and 54 lambs.
Same week 1948:	57 hogs and 52 lambs.

SALES MANAGER:

Country dressed product at New York	4,046
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SALES MAN

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise: All Classified Advertisements Will Be Inserted Over a Blind Box Number
Undisplayed set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

We are LOOKING FOR EQUIPMENT MACHINERY

Convert idle or unused equipment and machinery into ready cash. We will be glad to quote you on one unit or a whole plant.

Aaron Equipment Co.

Offices and Warehouses

1347 S. Ashland Ave., Chicago 8, Ill.

Chesapeake 3-5300

Single items or complete plants bought and sold.

MEAT PACKERS—ATTENTION

- 2—Anco #261 Grease Pumps, M. D.
- 1—Anco Continuous Screw Cracking Press, installed one year.
- 1—Enterprise #106 Meat Grinder, belt driven.
- 1—Steel 2000 gallon jacketed, agitated, Kettle.
- 12—Stainless jacketed Kettles, 30, 40, 60, 80 gallon.
- 30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon.

Used and rebuilt Anderson Exellers, #1, RB, Duo and Super Duo.

1—Cleveland Meat Grinder, type TE-B, 15 HP Motor.

2—Anco 3'x6' and 1—Anco 4'x6' Lard Rolls.

Send us your inquiries.

WHAT HAVE YOU FOR SALE?

Consolidated Products Company, Inc.

14-19 Park Row New York 7, N. Y.

Phone—Barclay 7-0900

ANDERSON EXELLERS

All models. Rebuilt, guaranteed, or AS IS. Pitteck and Associates, Moylan, Pennsylvania.

FOR SALE: Two Anderson RB Exellers by California Extraction Co. of Norwalk, California, P.O. Box 187, Phone 62037.

PLANTS FOR SALE

NEW PACKING PLANT

\$20,000 Down, Balance Financed

Plant with more than 5000 sq. ft. floor space, built and equipped within last 18 months. Plenty of land for expansion. Located in heart of hog-cattle feeding area just outside Columbus, Ohio, within 20 miles of 600,000 population.

Fully equipped modern sausage department with 50,000 pounds weekly capacity. Latest mechanized equipment including overhead tracks throughout the one-floor plant, new Carrier automatic smoke house and cooling room and Carrier coolers in chill room, age and cure room, freezer room, sales cooler, etc.

Complete new equipment includes automatic oil-fired boiler; Boss scalding tub, dehairer, gambrelling unit, mixer, cutter, sausage stuffer, grinder; Toledo dual scales, U. S. slicing machine and other modern equipment.

Chill room 21x19; cure and age room 25x19; freezer room 8x10; smoke house room 16x10; sales cooler 20x20; efficient layout of killing room, processing room, boiler room and offices. Exterior and interior walls concrete block.

Available for negotiated sale; financing can be arranged for purchaser with \$20,000 down payment. Box FB-177, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barlant and Co. list below some of their current machinery and equipment off-rings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

SAUSAGE & SMOKING

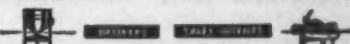
9583—PATTY MACHINE: Hollymatic, with 4 different size plates.....	8	450.00
9585—BURGER MASTER: Model 220, s. steel, 13x2 cap. per charge, hand oper.	125.00	
9306—VACUUM MIXER: Buffalo #4-A, 1000 cap. 10 HP, excel. cond.	1100.00	
7089—MIXER: Buffalo #4-A, 1000 cap., tilting hopper, 10 HP, excel. cond.	600.00	
7990—MIXER: Anco 7502 cap., 7½ HP, new hopper shell, silent chain drive, 500.00		
9504—MIXER: Vacuum, Buffalo #35, no motor.....		Bids requested
9584—GRINDER: Toledo Ser. #4390, ½ HP motor, bowl and feeding hopper are stainless steel.....		220.00
9505—GRINDER: Buffalo 66-B.....		Bids requested
9498—GRINDER: 66-B Buffalo, 6602 to 1000 cap., 50 ft. chain drive, 25 HP.	475.00	
9428—FLAK ICE: York model DER 10, self contained, complete, SPECIAL.....	900.00	
9503—STUFFER UNIT: Boss 4002 Stuffer, 1½ HP Air Compressor and Tank. NEW Boss 12# Meat Dispenser.....	750.00	
9541—STUFFER: Bandai 5002, 2 valves, 6 horns.....	625.00	
9547—TY LINKER: Automatic, used 1 month.....	1305.00	
9555—SILENT CUTTER: #50-A Boss, A-1 cond.		Bids requested

RENDERING & MISCELLANEOUS

9501—HYDRAULIC PRESS: Thomas Albright, 150 ton, 4 post, steam driven pump.....	\$1150.00
9140—HYDRAULIC PRESS: Anco, NEW, 150 ton, 4 post, steam driven pump.....	2300.00
9502—PRESSURE COOKER: Buffalo, 4x7, 50# jacket pressure, 40x24 jacketed, pressure, used 8 months.....	2200.00
9577—COOKER: Boss 3x6, 1500# cap., 5 HP motor.....	Best offer
9507—LARD ROLL: Boss, 3x4, brine, with pump, pickler trough and motor.....	400.00
9537—HASHER WASHER: Anco, 7½ HP motor, cylinder 20"x10".....	1675.00
7974—TRIPE WASHER: Dupp 22, gear head motor & drive, completely reconditioned & guaranteed.....	575.00
9509—KETTLE: 130 gal. s. steel clad, jacketed, 40x24" with cover, 5 HP motor.....	250.00
9581—KETTLE: 100 gal. Green, s. steel jacketed, draw off valve, pop valve, mounted on pipe legs.....	225.00
9582—BOILER: Eclipse, 4 HP, gas fired, with controls, burner, hot water tank and stack.....	225.00
9587—LIQUID BOILER: (50) cast alum., 12x10, 1000 gal. each.....	4.00
9530—HOG DEHAIRER & HOIST: Boss, 200 hogs hourly, 15 HP, Boss Senior Jerkless 16' Hoist, SPECIAL.....	700.00
9505—AMMONIA COMPRESSOR: Vilter, 4x4, self contained, 7½ HP motor and starter, flat belt drive.....	400.00
9509—BUNKER: Air Induction, little used, no motor.....	Bids requested
9478—BLOWERS: (5) Gehlhardt, 20"x22"x12", green, class cond., 3 ton units, 16000 cfm each, 1000 rpm.....	215.00
9507—CURING VATS: (25) 1400 gal. galv. hoops, excel. cond., each.....	14.00
9589—DIP TANK: Advance, NEW, never used.....	Bids requested
9586—TANK TRUCKS: (10) NEW, galvanized, 31" long, 28" wide, 18" deep, with rubber tired roller bearing wheels, Neotread, spring caster, 35' high overall, each.....	79.00
9360—LIQUID AIR TANK: NEW, 28' long, 7' high, vacuum braked, started interior, sliding front doors, four vents, can be used as double decker.....	1975.00
970—BAND SAW: 36" Jones Superior.....	350.00
9500—BAND SAW: (4) NEW, Regal, model 3A, SPECIAL CLOSE OUT, each.....	350.00
9300—RETORTS: (2) Sprague Sells, 42x72, with instruments, controls & 6 crates, each.....	300.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

BARLIANT AND COMPANY



7070 N. Clark St., Chicago 26, Ill. • 8Holdgate 5-3313

SPECIALISTS

In Used, Rebuilt and New Packing House
Machinery Equipment and Supplies



Capper's Farmer says that sometimes even experts can't tell which is dairy meat and which is White Face beef. It cites tests in Texas in which Jersey, Hereford and Jersey-Hereford cross-bred steers were fed equivalent rations for 140 days. When sold, of course, the Fort Worth livestock buyers paid more for the Herefords and crossbreds than for the Jerseys. However, in an eating test in which 92 persons participated, the unidentified Hereford beef was preferred by only 48 of the group while 32 "went for" the Jersey beef and 12 couldn't decide. In a later test in which 98 persons partook of unidentified Hereford and Jersey-Hereford crossbred beef, 28 votes were cast for the Hereford, 62 for the crossbred beef and eight were undecided.



Another of these accidents that couldn't happen but did: Melvin Calhoun, a New York state farmer, drowned recently when he was carried into a river grasping the horns of an enraged bull. The farmer grabbed the bull by the horns in an attempt to drive it from a pasture and the animal then plunged into the river and swam for the other shore. Calhoun let go and disappeared in the stream.



Has any packer seen or heard of an electrically heated rubber floor mat which might be used in boning or other coolers where work is done at fairly low temperatures? The mat should keep employee's feet warm but should not be of such a size that it increases the cooler refrigeration load unduly. If you know of such a device, write to *The National Provisioner*.



Clemency R. Johnson, who was killed in a holdup attempt, died clutching a little bag of meat he thought was money, a coroner's inquest was told. Jean Ibert, Los Angeles restaurant owner, testified that Johnson and three others surrounded his car and seized a paper sack they saw him bring from the restaurant at closing time. It contained meat for his cat. When Ibert fought back, the gun of one of the holdup men was discharged, killing Johnson.



Some rather odd laws concerning sale of meat still appear on state and local statute books. A North Dakota decree of 1890 states that butchers must display the hides of the animals whose meat is being sold inside the shop. A Portland, Ore. law declares that people must not carry home meat or other food in baskets hung on a pole across the shoulders, and an old New York city law prohibits people from carrying meat bones into buildings.

ADVERTISERS

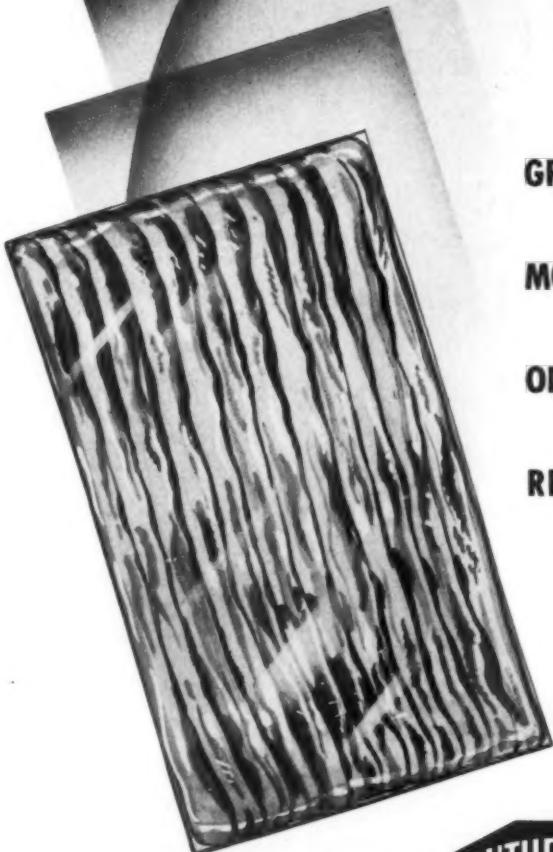
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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

At Last!
CLEAN, CRISP PACKAGING
FOR BACON



GREASEPROOF

No "wicking" on either side or on the edges.

MOISTUREPROOF

No curling, warping or moisture absorption.

ODORLESS

Even during extended storage periods.

RETARDS RANCIDITY in greasy substances.

Greasy products will not adhere to STA-FRESH Food Package Board.

Now you can *sell more bacon* with packages that emphasize its crisp goodness. Send for samples of STA-FRESH Food Package Board to test its qualities.

FOLDING CARTONS • PARAFFINED CARTONS • BAKERY
PACKAGES • LAMINATED CARTONS • EGG CARTONS



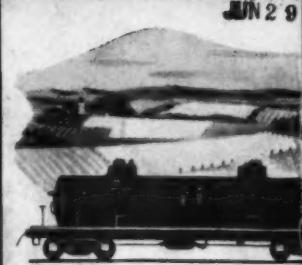
LIQUID-TIGHT CONTAINERS • FOOD TRAYS • PAPERWARE
PAPER PLATES • PAPER PAILS • HANDI-HANDLE CUPS



COTTONSEED OIL



LARD

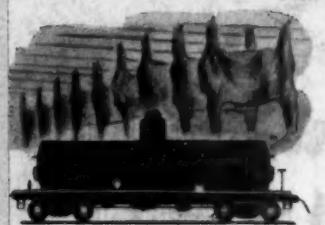


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for bulk liquid shippers

GATX Tank Cars

offer safe, economical transportation



TANNIC ACID

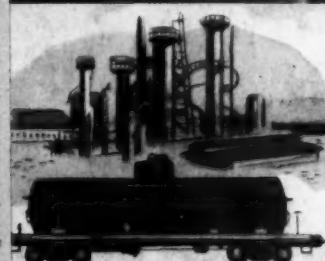
DESIGNED, BUILT
OPERATED and
MAINTAINED by

**GENERAL AMERICAN
TRANSPORTATION CORPORATION**

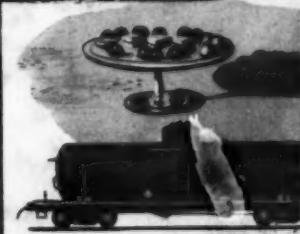
135 South LaSalle Street Chicago 90, Ill.

District Offices: Buffalo • Cleveland • Dallas • Houston
Los Angeles • New Orleans • New York • Pittsburgh
St. Louis • San Francisco • Seattle • Tulsa • Washington

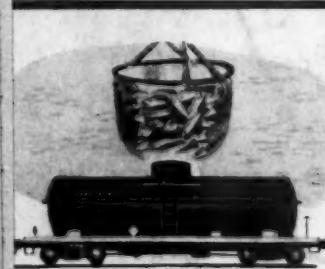
Export Dept., 10 E. 49th St., New York 17, New York



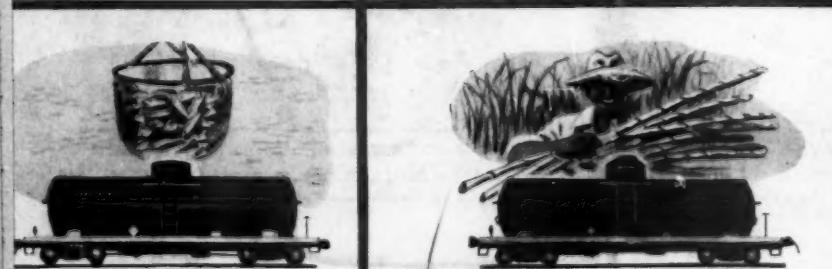
CORN OIL



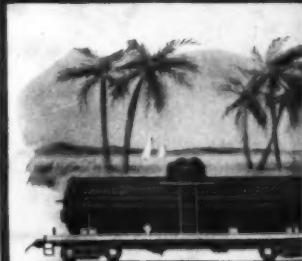
CORN SYRUP UNMIXED



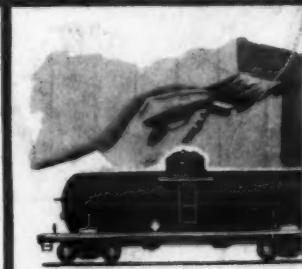
FISH OIL



MOLASSES



COCONUT OIL



TUNG OIL

